



Year 7 Curriculum Overview: Design & Technology; Food Technology



	Topics/ content outline:	Powerful Knowledge (key concepts, skills)	What will you be assessed on?	How can you help at home?
Autumn Term	1. Introduction and Food Safety 2. Enzymic Browning 3. Fruit Fusion 4. Grilling Investigation 5. Pizza Toast 6. Eatwell Guide 7. Rainbow Salad	<ul style="list-style-type: none"> - Hygiene and Safety: mise-en-place, correct chopping techniques, bridge and claw. The 4 c's of Food Hygiene - Enzymic browning and how to prevent fruit from going brown, food spoilage. - How we cook food and the different methods of cooking, convection, conduction and radiation. - How to use each area of the cooker safely, grill, oven and hob. - The Eatwell Guide, what it is and how to use in planning meals over a period of time. <p>Specific Keywords: hygiene and safety, enzymic browning, bridge, claw, radiation, dextrinization, nutrition, nutrients, healthy balanced diet, seasonal foods, rubbing-in.</p>	<p>Low Stake Tests</p> <p>Fruit Fusion – Teacher Assessment</p> <p>Rainbow salad – Peer Assessment</p> <p>Mid Topic Test</p>	<p>Weighing and Measuring ingredients at home</p> <p>Providing a container with student name and Food group on to take the dish home in.</p> <p>Practicing Bridge and claw method.</p> <p>Practicing washing up and clearing away.</p>
Spring Term (Rotate at February ½ term)	8. Food and the Environment 9. Fruit Crumble 10. Final Review and Assessment 1. Introduction and Food Safety 2. Enzymic Browning 3. Fruit Fusion	<p>Food and the Environment, Food miles and Food Assurance.</p> <p>Seasonal Food .</p> <p>Rubbing in method</p> <p>As above for Rotation two</p>	<p>Eatwell Guide and the Environment – Self Assessment</p> <p>Revision</p> <p>End of Unit test</p> <p>As above for Rotation two</p>	<p>As above for Rotation two</p>
Summer Term	4. Grilling Investigation 5. Pizza Toast 6. Eatwell Guide 7. Rainbow Salad 8. Food and the Environment 9. Fruit Crumble 10. Final Review and Assessment	<p>As above for Rotation two</p>	<p>As above for Rotation two</p>	<p>As above for Rotation two</p>



Year 8 Curriculum Overview: Design & Technology; Food Technology



	Topics/ content outline:	Powerful Knowledge (key concepts, skills)	What will you be assessed on?	How can you help at home?
Autumn Term	1.Hygiene and Nutrient Hand 2.Carbohydrates 3.Layered Pasta Salad 4.Carbohydrates 5.Savoury Scones 6 Fats 7. Food Packaging and Product Analysis ACCESSFM 8. Protein 9. Bolognese sauce 10. Protein – Dietary Needs 11.Fruit Cobbler 12.Vitamins	<p>Macro / Micronutrients Understanding what they are and the function. Understanding which Foods provide these Nutrients</p> <p>Food Packaging</p> <p>Specific Key words : Macronutrients ,Carbohydrates, Fats, Protein. Micronutrients, Vitamins, Minerals. Diet, Nutrition, Food labels,</p>	<p>Low stake tests</p> <p>Teacher Assessment of Fruit Cobbler</p> <p>Self Assessment of Focaccia Bread</p> <p>Mid topic test</p>	<p>Weighing and Measuring ingredients at home</p> <p>Finding a container with student name and Food group on to take the dish home in.</p> <p>Practicing Bridge and claw method.</p> <p>Practicing washing up and clearing away.</p>
Spring Term	13. Focaccia Bread 14. Minerals 15. Fruit Muffins 16. Final Assessment 17. Sugar / Salt extension As above for rotation two.	<p>Salt – the role of salt in the diet</p> <p>Sugar – the role of sugar in the diet</p> <p>Different Diet – understanding different diets</p> <p>Fortification of food</p> <p>Specific Key words : Macronutrients ,Carbohydrates, Fats, Protein. Micronutrients, Vitamins, Minerals. Diet, Nutrition, Food labels</p> <p>As above for rotation two</p>	<p>Revision</p> <p>End of Unit test</p> <p>As above for Rotation two</p>	<p>As above for rotation two.</p>
Summer Term	<p>.As above for rotation two</p>	<p>As above for rotation two</p>	<p>As above for rotation two</p>	<p>As above for rotation two</p>



Year 9 Curriculum Overview: **Design & Technology; Food Technology**



	Topics/ content outline:	Powerful Knowledge (key concepts, skills)	What will you be assessed on?	How can you help at home?
Autumn Term	<ol style="list-style-type: none"> 1.Introduction to Afternoon Tea 2.Raising Agent introduction 3.Raising Agent Investigation 4.Methods of cake making 5.Blackberry Traybake practical 6.Yeast Investigation 7.Bread Roll Practical 8.Aeration and Fats 9.Chelsea bun practical 10.Aeration and Protein 11. Swiss Roll Practical 12.Celebration cake planning 13. Celebration cake making 14. End of unit test 	<p>What is Afternoon Tea – History, taste testing, understanding the senses</p> <p>Understanding the different raising agents, biological, chemical and mechanical</p> <p>How to conduct a food science investigation</p> <p>The science behind breadmaking</p> <p>Function of ingredients in cake and bread making</p> <p>Cake making methods</p> <p>Key Words: Afternoon Tea, Taste Test, Sensory Analysis ,Raising Agents, biological, chemical, mechanical, Yeast, gluten,</p>	<p>Low Stake Tests</p> <p>Blackberry Traybake – Teacher Assessment</p> <p>Chelsea Buns – Peer Assessment</p> <p>Swiss Roll – Self Assessment</p> <p>Revision</p> <p>End of Unit test</p>	<p>Preparation of Food ingredients for Practical lessons</p> <p>Provide a labelled container to take the food home in</p>
Spring Term	<ol style="list-style-type: none"> 1.Introduction and Carbohydrates 2. Banana and Honey loaf practical 3.Protein and Fats 4. Pancakes practical 5. Life stages and Smoothie plan 6. Nutritional Analysis support sheet 7. Smoothie practical and The Breakfast Challenge 8.Muffins / End of Unit test 	<p>Macronutrients, Carbohydrates, Protein and Fats</p> <p>Dietary requirements for Different Life Stages</p> <p>Healthy eating and the importance of breakfast</p> <p>How to write a Time plan</p> <p>ACCESSFM – Breakfast Bar</p> <p>Key words: Macronutrient, Carbohydrate, Protein, Fat. Life stages, Dietary Requirement, Challenge, ACCESSFM,</p>	<p>Low Stake Tests</p> <p>Cereal Breakfast Bar – Self Assessment</p> <p>Pancakes – Peer Assessment</p> <p>End of Unit Test</p>	<p>Preparation of Food ingredients for Practical lessons</p> <p>Provide a labelled container to take the food home in</p>
Summer Term	<ol style="list-style-type: none"> 1. Introduction and factors affecting food choice 2. Pizza practical 3. Food Safety 4. Chicken Chow Mein practical 5. Moral Factors 6. Beef Empanadas practical 7. Sustainable fishing 8. Paella practical 9. End of Unit test 	<p>What is Street Food and factors affecting Food Choice</p> <p>Understanding the Social, Moral and environmental factors affecting food choice</p> <p>Environmental factors affecting Food choice</p> <p>Key words: Food Choice, Social, Moral, Environment, Micro-organisms, Germometer ,Food Assurance, Fair Trade, GMO crops, Organic, local Food</p>	<p>Low Stake Tests</p> <p>Pizza – Self Assessment</p> <p>Beef Empanadas – Peer Assessment</p> <p>End of Unit Test</p>	<p>Preparation of Food ingredients for Practical lessons</p> <p>Provide a labelled container to take the food home in</p>



Year 10 Curriculum Overview: Design & Technology; Food Technology



Autumn Term

Topics/ content outline:

1. Eatwell guide recap
2. The 8 Healthy Eating guidelines
3. Macronutrients overview
4. Fishcakes practical
5. Proteins
6. Fats
7. Carbohydrates
8. Vegetarians
9. Micronutrients overview
10. Timeplan
11. Alternative Protein practical

Powerful Knowledge (key concepts, skills)

Food, Nutrition and Health: Functions, food sources and issues with excess and deficiencies of macro and micronutrients.
Use this knowledge to make informed choices about food

Key Words
Macronutrients, micronutrients, low biological value protein, high biological value protein, carbohydrates, fats, vitamins, minerals, deficiency, excess

What will you be assessed on?

Practical work – Teacher, Peer and Self Assessment

Exam questions

End of Unit tests

How can you help at home?

Projects; Encouraging pupils to complete the homework tasks in a timely manner.

Remind pupils that all resources, exemplars and guidance can be found in on- line Textbook.

Remind pupils that all work should be completed in a timely manner.

Preparation of ingredients and supplying a container to take practical work home in

Spring Term

- 1.Dietary requirements for different life stages
2. Roasted Vegetable Pasta
- 3.Specific Dietary groups
- 4.Cottage Pie
- 5..Food Allergies and Intolerances
- 6.Jambalaya
- 7..Energy Needs and Energy balance
- 8.Malnutrition
9. Time plan
10. Roasted vegetable flan

Food, Nutrition and Health: Diets for different life stages (Young children, Teenagers, Adults and The Elderly)
Dietary Groups (Coeliac, Lactose Intolerant, High Fibre, Low sugar, Fat reduced and low salt).

Energy Needs
Diet – related Diseases (Obesity, Cardiovascular, Iron Deficient, Anaemia and Type 2 Diabetes

Key Words
Life stages, Diet, Deficiency, Lactose, Diabetes, Disease, Anaemia,

Practical work – Teacher, Peer and Self Assessment

Exam questions

End of Unit tests

Projects; Encouraging pupils to complete the homework tasks in a timely manner.

Remind pupils that all resources, exemplars and guidance can be found in on- line Textbook.

Remind pupils that all work should be completed in a timely manner.

Preparation of ingredients and supplying a container to take practical work home in

Summer Term

- 1.Emulsions, Aeration, Coagulation, Gelatinisation, Caramelisation.
- 2.Investigation and experiments
- 3.Mayonnaise practical
- 4.Pasta Bake
- 5.Food Provenance, Seasonal Food, British Food Fortnight
- 6.Logos, Fairtrade
- Eves Pudding
- Locally sourced dish
- 7.Pastry, shortcrust, choux, filo, flaky pastry
- 8.Fruit Pie and Custard
9. Flaky pastry / turnovers
10. Profiteroles / choux pastry
11. Samosas / filo pastry
12. End of Year exam.

Functional and Chemical properties of Food: Emulsions, Aeration, Coagulation, gelatinisation of starch

Food and The Environment
Seasonal Food, British Food Fortnight, Food miles, Food logos, Fairtrade

Pastry
Knowledge of the different types of pastry and their properties, shortcrust, flaky, choux, filo.

Key words: Aeration, Coagulation ,Gelatinisation, Seasonal food, Pastry, shortcrust, flaky, choux, filo.

Practical work – Teacher, Peer and Self Assessment

Exam questions

End of Unit tests

Year 10 Exam

Supporting students to revise for their end of year theory exam

Preparation of ingredients and supplying a container to take practical work home is



Year 11 Curriculum Overview: Design & Technology; Food Technology



Topics/ content outline:	Powerful Knowledge (key concepts, skills)	What will you be assessed on?	How can you help at home?
Autumn Term <ul style="list-style-type: none"> 1.NEA 1 Task introduced 2.Research task/write up 3.Research Analysis / Hypothesis 4.Investigation 1 / write up 5.Investigation 2 / write up 6.Investigation 3 write up 7.Analysis and Evaluation 8.Hand in 9.START NEA2 / introduction 10.Task Analysis 11. Research/ Research Analysis 12.Selecting dishes 13.Demonstrating Technical skills 14.Practical 1 / write up 	<p>NEA 1</p> <p>Understanding the given task from the exam board. Researching the task independently, selecting relevant information.</p> <p>Analyse the task – what have you learnt and how will you use this information to design 3 investigations. Hypothesis , set a Hypothesis for the investigations which you will prove / disprove Conduct independent research Analyse the results and conclude.</p> <p>Key words: Research, Hypothesis, Experiment, Investigation, data, conclusions, the report</p>	<p>NEA1 – 15% of the overall grade – completed by November</p> <p>NEA2 – 35% of the overall grade – start in November and complete by Easter</p>	<p>Encouraging pupils to complete the coursework tasks in a timely manner.</p> <p>Remind pupils that all resources, exemplars and guidance can be found in Showbie.</p> <p>Remind pupils that all work should be completed within their Teams PowerPoint portfolio in their private channel.</p> <p>Both of these are accessible on their iPad or through any web browser</p>
Spring Term <ul style="list-style-type: none"> 1.Practical 2 / write up 2.Practical 3 / write up 3.Write up 4.Planning for the final practical 5.Writing time plan 6.Writing Time plan 7.3 hour final practical 8.Evaluation/ costings/Nutritional Analysis 9.Hand in NEA2 10. 	<p>NEA2</p> <p>Understanding the task from the exam board Researching the task independently, selecting relevant information.</p> <p>Analyse the task – what have you learnt and how will you use it in your NEA task to select dishes. Selection of 10relevant and skilful dishes Practical work with excellent presentation and skills demonstrated Final practical Evaluation, Nutrition Analysis, Costings.</p> <p>Key words: Research, Task Analysis, skills, presentation Nutrition Analysis, Costings, Time Plan, Evaluation</p>	<p>NEA2 – 35% of the overall grade – completed by Easter</p>	<p>Encouraging pupils to complete the coursework tasks in a timely manner.</p> <p>Remind pupils that all resources, exemplars and guidance can be found in Showbie.</p> <p>Remind pupils that all work should be completed within their Teams PowerPoint portfolio in their private channel.</p> <p>Both of these are accessible on their iPad or through any web browser</p>
Summer Term <ul style="list-style-type: none"> 1.REVISION 2.REVISION 3.REVISION 4.REVISION 5.REVISION 6.REVISION 	<p>Structured revision using revision guide Practice exam questions Practice multiple choice questions</p>	<p>Final Examination 50% of the overall grade</p>	<p>Supporting and encouraging revision for final exam.</p>