

West Kirby School Curriculum Plan Key Stage 3 & 4

Subject	Food Technology
Subject Lead	R Meegan

Year	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
7	<p>Health and personal hygiene.</p> <ul style="list-style-type: none"> <li>• Good personal hygiene</li> <li>• Keeping safe in practical's</li> </ul>	<p>Eat well guidelines</p> <ul style="list-style-type: none"> <li>• Healthy eating</li> <li>• 5 a day</li> </ul>	<p>Baking (Biscuits)</p> <ul style="list-style-type: none"> <li>• Weighing</li> <li>• Oven skills</li> </ul>	<p>Traditional British baking</p> <ul style="list-style-type: none"> <li>• Design</li> <li>• Evaluation</li> </ul>	<p>Where food comes from.</p> <ul style="list-style-type: none"> <li>• Food production</li> <li>• Local food suppliers</li> </ul>	<p>Enterprise</p> <ul style="list-style-type: none"> <li>• Design</li> <li>• Market research</li> <li>• Budgeting</li> </ul>
8	<p>Food safety and hygiene.</p> <ul style="list-style-type: none"> <li>• Use by date</li> <li>• Best before</li> <li>• Food labels</li> </ul>	<p>Diet and health</p> <ul style="list-style-type: none"> <li>• Vitamins and minerals.</li> <li>• Dietary requirement of teenagers</li> </ul>	<p>Baking (Cakes)</p> <ul style="list-style-type: none"> <li>• Weighing</li> <li>• Oven skills</li> <li>• Function of ingredients</li> </ul>	<p>Cakes from other cultures.</p> <ul style="list-style-type: none"> <li>• Research</li> <li>• Modifying recipes</li> </ul>	<p>Fairtrade</p> <ul style="list-style-type: none"> <li>• Food production</li> <li>• Ethical purchasing.</li> </ul>	<p>Enterprise</p> <ul style="list-style-type: none"> <li>• Design</li> <li>• Market research</li> <li>• Budgeting</li> </ul>
9	<p>Food safety and storage</p> <ul style="list-style-type: none"> <li>• Food poisoning</li> <li>• Cross contamination</li> </ul>	<p>Nutrition</p> <ul style="list-style-type: none"> <li>• Macro nutrients</li> <li>• Micro nutrients</li> </ul>	<p>Baking (Bread)</p> <ul style="list-style-type: none"> <li>• Kneading skills</li> <li>• Science of ingredients</li> <li>• Traditional methods</li> </ul>	<p>International Breads</p> <ul style="list-style-type: none"> <li>• Kneading skills</li> <li>• Sensory evaluation</li> </ul>	<p>International Street Food.</p> <ul style="list-style-type: none"> <li>• Cooking methods.</li> <li>• World food</li> </ul>	<p>Enterprise</p> <ul style="list-style-type: none"> <li>• Design</li> <li>• Market research</li> <li>• Budgeting</li> </ul>

KS4	<b>Food preparation</b> <ul style="list-style-type: none"> <li>• 4 Cs</li> </ul>	<b>Balanced diet</b> <ul style="list-style-type: none"> <li>• Healthy alternatives</li> <li>• Traffic light labelling</li> </ul>	<b>Food storage</b> <ul style="list-style-type: none"> <li>• Fridge/freezer</li> <li>• Store cupboard</li> </ul>	<b>Budgeting</b> <ul style="list-style-type: none"> <li>• Meal planning</li> </ul>	(BTEC Assessment )	<b>Enterprise</b> <ul style="list-style-type: none"> <li>• Design</li> <li>• Market research</li> <li>• Budgeting</li> </ul>
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