# Food Technology Year 9

### Useful websites:

www.JamieOliver.com  $\underline{www.love food hatewaste.com}$  $\underline{www.meatandeducation.com}$ www.nhs.uk/Change4life

www.seafish.org

www.soilassociation.org

www.food.gov.uk

Half term 1	Half term 2	Half term 3	Half term 4	Half term 5	Half term 6
Pupils will be studying the topic of Eggs and Brilliant baking. Pupils will make recipes that include scrambled egg on toast, fried egg on toast, Butterfly cakes with buttercream icing, Victoria sponge	Pupils will be studying the topic of breakfast and recapping on health and safety. Pupils will make recipes that include eggy bread, cereal bar porridge.	Pupils will be studying the topic of stews. Pupils will be making recipes that include Vegetable curry, Mince beef stew, Leek and potato soup, Tomato soup, Toad in the hole.	Pupils will be studying the topic of meat and BBQ Food. Recipes include spaghetti Bolognese, Chili and rice, meatballs and pasta, Vegetable and Halloumi kebab.	Pupils will be studying the topic of fish. Pupils will make recipes that include Baked fish, pesto and greens beans, Baked white fish in tomato sauce Summer tray bake salmon.	Pupils will be studying the topic of potatoes and puddings. Pupils will make recipes that include Sweet potato with mozzarella filling, Jacket potato with prawns, Mini jacket potatoes with beetroot and cottage cheese, Fruit crumble, Bread and butter pudding.
Pupils self-assess using cooking record forms. Teachers assess health and safety, cooking methods and preparation skills using an ongoing skills tracker.	Pupils self-assess using cooking record forms. Teachers assess health and safety, cooking methods and preparation skills using an ongoing skills tracker.	Pupils self-assess using cooking record forms. Teachers assess health and safety, cooking methods and preparation skills using an ongoing skills tracker.	Pupils self-assess using cooking record forms. Teachers assess health and safety, cooking methods and preparation skills using an ongoing skills tracker.	Pupils self-assess using cooking record forms. Teachers assess health and safety, cooking methods and preparation skills using an ongoing skills tracker.	Pupils self-assess using cooking record forms. Teachers assess health and safety, cooking methods and preparation skills using an ongoing skills tracker.

# Food Technology Year 10

### Useful websites:

www.JamieOliver.com www.lovefoodhatewaste.com www.meatandeducation.com www.nhs.uk/Change4life

www.seafish.org

www.soilassociation.org

www.food.gov.uk

Half term 1	Half term 2	Half term 3	Half term 4	Half term 5	Half term 6
Pupils will be studying the topic of chicken, including butchery, various cooking methods and classic chicken dishes such as chicken stew.	Pupils will be studying the topic of rice and salads making homemade dressings, cold rice dishes and hot rice accompaniments.	Pupils will be studying the topic of pasta, making pasta from scratch and learning how to cook and use different types of pasta.	Pupils will be studying the topic of fruit and using it in savoury main courses as well as interesting desserts and snacks.	Pupils will be studying the topic of vegetables and preparing them for use hot, cold, cooked and raw as well as for interesting garnishes.	Pupils will be studying the topic of quick cooking meat and learning how to properly bake, roast, fry and grill pork, chicken, beef and lamb.
Pupils self-assess using cooking record forms. Teachers assess health and safety, cooking methods and preparation skills using an ongoing skills tracker.	Pupils self-assess using cooking record forms. Teachers assess health and safety, cooking methods and preparation skills using an ongoing skills tracker.	Pupils self-assess using cooking record forms. Teachers assess health and safety, cooking methods and preparation skills using an ongoing skills tracker.	Pupils self-assess using cooking record forms. Teachers assess health and safety, cooking methods and preparation skills using an ongoing skills tracker.	Pupils self-assess using cooking record forms. Teachers assess health and safety, cooking methods and preparation skills using an ongoing skills tracker.	Pupils self-assess using cooking record forms. Teachers assess health and safety, cooking methods and preparation skills using an ongoing skills tracker.

# Food Technology Year 11

### Useful websites:

www.JamieOliver.com www.lovefoodhatewaste.com www.meatandeducation.com

www.nhs.uk/Change4life

www.seafish.org

www.soilassociation.org

www.food.gov.uk

www.iooa.gov.ak					
Half term 1	Half term 2	Half term 3	Half term 4	Half term 5	Half term 6
Pupils will be beginning the planning and preparation work for their final assessment.	Pupils will undergo trial practical sessions and mock exams in preparation for their final assessment.	Pupils will complete their final assessment for level 2.	Pupils will begin to work on developing complexity within preparation and finishing of dishes.	Pupils will work on presentation skills and begin to use more complex and specialised ingredients.	Pupils will begin working independently on level 3 dishes of their choice within poultry, meat, fish, game, shellfish, desserts or baking
Pupils self-assess using cooking record forms. Teachers assess health and safety, cooking methods and preparation skills using an ongoing skills tracker.	Pupils self-assess using cooking record forms. Teachers assess health and safety, cooking methods and preparation skills using an ongoing skills tracker.	Controlled assessment involving a 2-hour practical observed preparation and cooking session.	Informal assessment of level 3 skills.	Informal assessment of level 3 skills.	Informal assessment of level 3 skills.

### Food Technology KS5

#### Useful websites:

http://www.seriouseats.com

http://www.greatbritishchefs.com

www.lovefoodhatewaste.com

www.meatandeducation.com

www.seafish.org

www.soilassociation.org

www.food.gov.uk

http://www.bbc.co.uk/food/programmes/b00mx9xb

http://www.chef2chef.net/recipes/recipe\_index.php

http://www.greatbritishchefs.com/collections/michelin-star-recipes

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Half term 1	Half term 2	Half term 3	Half term 4	Half term 5	Half term 6	
Preparation for	Techniques and					
course. Health	skills in	skills in	skills in	skills in	skills in producing	
and safety. Basic	preparation,	preparation,	preparation,	preparation,	frozen, cold and	
skills.	cooking and	cooking and	cooking and	cooking and	hot desserts	
	finishing poultry,	finishing poultry,	finishing fish and	finishing fish and		
	meat and game	meat and game	shellfish	shellfish		
Internal	Internal	Internal	Internal	Internal	Internal	
assessment based	assessment based	assessment based	assessment based	assessment based	assessment based	
upon a portfolio	upon a portfolio	upon a portfolio	upon a portfolio	upon a portfolio	upon a portfolio	
on evidence and	on evidence and	on evidence and	on evidence and	on evidence and	on evidence and	
formal	formal	formal	formal	formal	formal	
observation.	observation.	observation.	observation.	observation.	observation.	
Year 13						
Half term 1	Half term 2	Half term 3	Half term 4	Half term 5	Half term 6	
Techniques and	Techniques and	Techniques and	Techniques and	Techniques and	End of course	
skills in producing	skills in	skills in	skills in	skills in		
frozen, cold and	preparation,	preparation,	preparation,	preparation,		
hot desserts	cooking and	cooking and	cooking and	cooking and		
	finishing baking	finishing baking	finishing	finishing		
	and baked	and baked	vegetables, sauces	vegetables, sauces		
	products	products	and soups	and soups		
Internal	Internal	Internal	Internal	Internal	Internal	
assessment based	assessment based	assessment based	assessment based	assessment based	assessment based	
upon a portfolio	upon a portfolio	upon a portfolio	upon a portfolio	upon a portfolio	upon a portfolio	
on evidence and	on evidence and	on evidence and	on evidence and	on evidence and	on evidence and	
formal	formal	formal	formal	formal	formal	
observation.	observation.	observation.	observation.	observation.	observation.	