

Food Technology Scheme of Learning/Courses/Curriculum Map

	1	2	3	4	5	6
Year 7	<p>1.Hygiene / Health & Safety</p> <p>2.Knives and equipment</p> <p>3.Danger zone</p>	<p>4.Vegetables</p> <p>5.Carbohydrates</p> <p>6.Fish</p> <p>7.Autumn Assessment</p>	<p>1.Fats & Oils</p> <p>2.Fibre</p>	<p>1.Sugar</p> <p>2.Gluten</p> <p>3.Spring Assessment</p>	<p>Graphic Design</p> <p><u>Environment & Wildlife</u></p> <p>1.Timbers</p> <p>2.Mechanisms</p> <p>3.Typography</p>	<p>4.Final product – display</p> <p>5.Evaluation</p>
Year 8	<p>1.World Food</p> <p>2.Beef / Chicken & Poultry</p> <p>3.Plating skills</p>	<p>4.HACCP</p> <p>5.Food Science</p> <p>6.Autumn Assessment</p>	<p>1.Nutrients</p> <p>2.Vitamins & Minerals</p> <p>3.Cooking Methods</p> <p>3.Types of Bread</p>	<p>1.Types of Bread</p> <p>2.Job roles</p> <p>3.Spring Assessment</p>	<p>Product Design</p> <p><u>City in the Ocean</u></p> <p>1.Brief understanding context</p> <p>2.Design & communicate</p> <p>3.Planning</p>	<p>4.Display – A2 design sheet</p> <p>5.Evaluate</p> <p>6.Present and pitch ideas</p>
Year 9	<p>1.The Eatwell Guide</p> <p>2.A Healthy / Unhealthy Meal</p> <p>3.Diet through Life</p>	<p>4.Energy</p> <p>5.Food Labelling</p> <p>6.Adverse Reactions to Food</p> <p>7.Autumn Assessment</p>	<p>1.Modifying Recipes</p> <p>2.Food certification</p> <p>3.Food Production Weather & Climate</p>	<p>4.Animal Welfare</p> <p>5.Food Function</p> <p>6.Spring Assessment</p>	<p>Textiles</p> <p><u>Recycle, Reuse, The environmental and ethics of fast fashion</u></p> <p>1.Research</p> <p>2.Analysis</p> <p>3.Design - Cushion</p>	<p>3.Design – cushion</p> <p>4.Make – cushion, hand stitching and applique</p> <p>5.Evaluate</p>