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KS3

**Food Technology**

**3-year curriculum map**

Topic overview

Meeting the needs of customer requirements and factors affecting success of H+C providers

Topic overview

Risks to personal safety and personal safety control measures

Topic overview

Food safety legislation, Role of EHO and symptoms of food induced ill health

Topic overview

Plan, run and evaluate a café service meeting the objectives of a set brief.

Topic overview

Food Poisoning

Topic overview

Special diets, allergies and intolerances

Topic overview

The Hospitality Industry

Topic overview

Plan, run and evaluate a bakery service meeting the objectives of a set brief.

Topic overview

Cooking Methods

Topic overview

Review options for hospitality and catering provision.

Topic overview

Environmental impact and sustainability

Topic overview

Health, safety and hygiene