

## Departmental CEIAG Plan 2023-24 – Food Technology

	Activity	Outcome
All	Curriculum	Ways that we work or read 'like a chef' are highlighted when teaching e.g. "We use a red board to prepare raw meat because in a professional kitchen, this is one of the ways they identify and limit the hazard of cross-contamination."
	Careers Board	The Food department has a careers board that is displayed outside the classroom
	Chef bios	Chefs from a variety of backgrounds are celebrated in a display within the classroom
	Careers Week	All subjects will participate in Careers week, delivering CEIAG information as part of lesson content such as qualifications required, skills required, job description, salary and career prospects. Pupils here are directed to our school Careers Advisor.
	Apprenticeship Information	Posters are displayed and referenced in the Food classroom in order to signpost pupils to such as Broadcast Production Engineer, Live Event Technician and Event Management as future career opportunities.
Yr 7	Hazards Diet Food Provenance	Introduction to specialist equipment and the colour coding system that is used in the professional kitchen. Health and safety rules of getting oneself ready to cook in a professional kitchen. Learning to read a recipe like a cook. Considering the roles dieticians, nutritionists, farmers.
Yr 8	Food storage and avoiding food poisoning Food labelling	Why foods are stored in particular ways. The impact of incorrect labelling of food in terms of allergens and also in helping consumers make informed decisions.
Yr 9	Fridge storage Use of subject specific terminology Careers in Food	Where to store specific foods in the fridge and why. Terms such as mise-en-place are used – would be used in a professional kitchen Exploration of Food as a career

## Departmental CEIAG Plan 2023-24 – Food Technology

<b>KS4</b>	Curriculum	<p>Pupils are taught more in-depth content about professional kitchens in relation to:</p> <ul style="list-style-type: none"> <li>Food Preparation Skills</li> <li>Food, Nutrition and Health</li> <li>Food Science</li> <li>Food Safety</li> <li>Food Choice</li> <li>Food Provenance</li> <li>Food Preparation and Cooking Techniques</li> </ul>
	Trips and Visits	Pupils will have the opportunity to visit local colleges and their catering courses.