

# Food Studies

## Curriculum Journey Key Stage 3



### Year 7

Autumn	Leiths Academy Kitchen Students will learn basic knife skills before applying this into different recipes.  Rotation 1
Spring	Leiths Academy Kitchen Students will learn basic knife skills before applying this into different recipes.  Rotation 2
Summer	Leiths Academy Kitchen Students will learn basic knife skills before applying this into different recipes.  Rotation 3

### Year 8

Autumn	Leiths Academy Kitchen Basic knife skills, personal/kitchen hygiene and safety and will safely learn how to use the hobs, grills and ovens to cook or bake their recipes.  Rotation 1
Spring	Leiths Academy Kitchen Basic knife skills, personal/kitchen hygiene and safety and will safely learn how to use the hobs, grills and ovens to cook or bake their recipes.  Rotation 2
Summer	Leiths Academy Kitchen Basic knife skills, personal/kitchen hygiene and safety and will safely learn how to use the hobs, grills and ovens to cook or bake their recipes.  Rotation 3

### Year 9

Autumn	Leiths Academy Kitchen Develop more complicated dishes paying attention to the environment and sustainability, seasonality, nutrition and healthy, and affordable ingredients that could provide a family meal.  Rotation 1
Spring	Leiths Academy Kitchen Develop more complicated dishes paying attention to the environment and sustainability, seasonality, nutrition and healthy, and affordable ingredients that could provide a family meal.  Rotation 2
Summer	Leiths Academy Kitchen Develop more complicated dishes paying attention to the environment and sustainability, seasonality, nutrition and healthy, and affordable ingredients that could provide a family meal.  Rotation 3

# Food Studies Curriculum Journey

## Key Stage 4 - Leiths level 2 certificate in culinary skills



### Year 10

Autumn	Students will learn new skills and complete a Level 2 qualification in Food Hygiene and Safety. This is a practical GCSE style course and a modern culinary qualification. Core food preparation skills are taught and learned week-by-week in the predominantly practical course.
Spring	Students will continue to learn to prepare and cook a range of dishes, which will develop more complex skills. Students will also do some team work in practical sessions, to get them used to working in a professional kitchen.
Summer	Students will continue to learn to prepare and cook a range of dishes, which will develop more complex skills. Students will also do some team work in practical sessions, to get them used to working in a professional kitchen.

### Year 11

Autumn	Continuation of qualification started in Year 10, emphasis on higher skills and more complicated recipes. Students will complete the first of their two practical assessments during this term. They will also have to write a detailed timeplan and costing of their two recipes, including side dishes, which will have been set by Leiths.
Spring	Students will complete the second of their two practical assessments during this term. They will also have to write a detailed timeplan and costing of their two recipes, which will have been set by Leiths.
Summer	Completion of Leiths portal corework and recipes to finish the course. Preparation for progressions onto the Level 3 Extended Certificate in Professional Cookery.

# Food Studies Curriculum Journey

## Year 7 Full Overview



Autumn - Rotation 1

Spring - Rotation 2

Summer - Rotation 3

Leiths Academy Kitchen

Students will learn basic knife skills before applying this into different recipes.

Students will also learn about personal/kitchen hygiene and safety and will safely learn how to use the hobs, grills and ovens to cook or bake their recipes.

Students will also learn about nutrition and seasonal food and gain skills in time management and organisation.

# Food Studies Curriculum Journey

## Year 8 Full Overview



Autumn - Rotation 1

Spring - Rotation 2

Summer - Rotation 3

Leiths Academy Kitchen

Students will learn basic knife skills before applying this into different recipes.

Students will also learn about personal/kitchen hygiene and safety and will safely learn how to use the hobs, grills and ovens to cook or bake their recipes.

Students will also learn about nutrition and seasonal food and gain skills in time management and organisation.

# Food Studies Curriculum Journey

## Year 9 Full Overview



Autumn - Rotation 1

Spring - Rotation 2

Summer - Rotation 3

Leiths Academy Kitchen

Students will build on knowledge and skill base from year 7 or 8 to develop more complicated dishes paying attention to the environment and sustainability, seasonality, nutrition and healthy, and affordable ingredients that could provide a family meal.

# Food Studies Curriculum Journey - Year 10

## Key Stage 4 - Leiths level 2 certificate in culinary skills



Autumn	Spring	Summer
<p>Students will learn new skills and complete a Level 2 qualification in Food Hygiene and Safety.</p> <p>This is a practical GCSE style course and a modern culinary qualification.</p> <p>Core food preparation skills are taught and learned week-by-week in the predominantly practical course.</p>	<p>Students will continue to learn to prepare and cook a range of dishes, which will develop more complex skills.</p> <p>Students will also do some team work in practical sessions, to get them used to working in a professional kitchen.</p>	<p>Students will continue to learn to prepare and cook a range of dishes, which will develop more complex skills.</p> <p>Students will also do some team work in practical sessions, to get them used to working in a professional kitchen.</p>

# Food Studies Curriculum Journey - Year 11

## Key Stage 4 - Leiths level 2 certificate in culinary skills



Autumn	Spring	Summer
<p>Continuation of qualification started in Year 10, emphasis on higher skills and more complicated recipes.</p> <p>Students will complete the first of their two practical assessments during this term. They will also have to write a detailed timeplan and costing of their two recipes, including side dishes, which will have been set by Leiths.</p>	<p>Students will complete the second of their two practical assessments during this term.</p> <p>They will also have to write a detailed timeplan and costing of their two recipes, which will have been set by Leiths.</p>	<p>Completion of Leiths portal coursework and recipes to finish the course.</p> <p>Preparation for progressions onto the Level 3 Extended Certificate in Professional Cookery.</p>