

**SUBJECT OVERVIEW/LONG TERM PLAN KEY STAGE 3/ Food Technology**

	AUTUMN		SPRING		SUMMER		
<b>Year 7</b>	<b>Introduction to Food Technology</b>		<b>Eatwell Plate/Nutrients</b>	<b>Healthy Eating</b>	<b>Fruit &amp; Vegetables</b>		
	Health & Safety Basic Culinary Skills Measuring/Weighing Skills Washing up Process Halloween <i>M1/M2</i>	4C's to Good Food Hygiene Practical Skills Methods of cooking Christmas  <i>M1/M2</i>	Eatwell Plate Food we eat Nutrients Nutrition Recipes  <i>CN1/M1/M2</i>	Good food Bad Food Ways to eat healthy Recipes Easter <i>CN1/M1/M2</i>	Different Fruit & Vegetables Buying Fruit & Vegetables Storing  <i>M1/M2/E2</i>	Seasonal Fruit Fruit Picking Recipes  <i>M1/M2/E2/CN1/CN2</i>	
	<b>Recap on Food Technology</b>		<b>Food in our diet</b>	<b>Shopping/Food Packaging</b>	<b>Staple Foods</b>	<b>Ready Steady Cook</b>	
<b>Year 8</b>	<b>Recap on Food Technology</b>		<b>Food in our diet</b>	<b>Shopping/Food Packaging</b>	<b>Staple Foods</b>	<b>Ready Steady Cook</b>	
	Health & Safety Skills & Techniques Step to step plans Weigh & Measure Writing evaluations Cooking with raw meat Halloween <i>M1/M2/CN3</i>	Cooking methods Washing process Cake methods Adapting recipes 4C's Good food hygiene Designing recipes Christmas <i>M1/M2/CN3</i>	Nutrients Nutrition Recipes  <i>D1/CN1/M1/M2</i>	Supermarkets Budgeting Money saver Food Packaging Easter  <i>D5/M1/M2/TK1</i>	Staple Foods Recipe writing Step to step plans Evaluating Designing Farm Visits  <i>TK1/M1/M2/</i>	Creating own meals Planning Designing Evaluating  <i>D2/D4/D5/M1/M2</i>	
	<b>Recap on Food Technology</b>		<b>Role of Ingredients</b>	<b>Foods around the world</b>	<b>Creating own recipes</b>		
<b>Year 9</b>	<b>Recap on Food Technology</b>		<b>Role of Ingredients</b>	<b>Foods around the world</b>	<b>Creating own recipes</b>		
	Practical & Organisation Skills Weighing & Measuring Practical Skills Health & Safety Evaluating recipes Dishes using minimal Equipment Pastry <i>M1/M2/D2/CN1/CN3</i>	Design Process Draw & annotate designs Make informed choices Modify recipes Analyse a brief Choices for ingredients Christmas <i>D2/D3/M1/M2/E3/CN1 /CN2/CN3</i>	Visit local Factories	Theme weeks          <i>D1/M1/M2</i>	Planning Designing Evaluating Restaurant Visits          <i>M1/M2/D2/D3/E3/E4</i>		

- W AF 5 (sentence structure) W AF6 (punctuation) & W AF8 (spelling) to be taught across all genres
- R AF 1 (accurate decoding & reading for meaning) to be taught across all genres (up to level 3)
  
- 3 year plan/overview will ensure the breath and balance of skills, knowledge and experiences covered over a Key Stage/ Department.
- 3 year plan ensures all key stages/departments follow the same year
- Overviews will assist in the cross curricular links.
- Identified core units may be repeated during the 2-3 year period if appropriate, whilst variable units ensure variety of experiences and continuity of progression from year to year regardless of staff changes.
- Examples of coverage provide a context of how skills may be taught to aid further detailed planning.