



The Brades Lodge

Long Term Planning for: Food Technology

Autumn term:

YEAR 7			YEAR 8			YEAR 9		
Autumn 1			Autumn 1			Autumn 1		
Introduction to Food Technology Health & Safety Basic Culinary Skills Measuring/Weighing Skills Washing up Process Halloween theme			Recap on Food Technology Health & Safety Skills & Techniques Step to step plans Weigh & Measure Writing evaluations Cooking with raw meat Halloween theme			Recap on Food Technology Practical & Organisation Skills Weighing & Measuring Practical Skills Health & Safety Evaluating recipes Dishes using minimal Equipment Pastry		
Intent	Implementation	Impact	Intent	Implementation	Impact	Intent	Implementation	Impact
Instilling a love of cooking that leads self-sufficiency and independence. To further develop and demonstrate the principles of food hygiene and safety. To develop basic culinary skills as well as basic understanding of nutrition and healthy eating so students can build	A mixture of theory based exercises and practical tasks, using tools and ingredients to produce a range of dishes. Differentiation to meet individual needs through worksheets and recipes.	Students will have vital life skills that enable them to feed themselves and others. Students will use basic equipment to prepare basic food products.	To deepen their knowledge and understanding of food and nutrition. To further develop their food skills and techniques.	A mixture of theory based exercises and practical tasks, using tools and ingredients to produce a range of dishes. Differentiation to meet individual needs through worksheets and recipes.	Students will have vital life skills that enable them to feed themselves and others. Become more confident in the kitchen demonstrating a range of cooking processes.	Food and Nutrition in our school will equip students with the knowledge, understanding and skills required to cook and apply the principles of food science, nutrition and healthy eating.	A mixture of theory based exercises and practical tasks, using tools and ingredients to produce a range of dishes. Differentiation to meet individual needs through worksheets and recipes.	Students will have vital life skills that enable them to feed themselves and others.



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confidence in the kitchen.								
Autumn 2			Autumn 2			Autumn 2		
Introduction to Food Technology 4C's to Good Food Hygiene Practical Skills Methods of cooking Christmas theme			Recap on Food Technology Cooking methods Washing process Cake methods Adapting recipes 4C's Good food hygiene Designing recipes Christmas			Recap on Food Technology Design Process Draw & annotate designs Make informed choices Modify recipes Analyse a brief Choices for ingredients Christmas		
Intent	Implementation	Impact	Intent	Implementation	Impact	Intent	Implementation	Impact
Understand and apply the principles of food science to a range of dishes. Be able to explain why certain things happen within practical lessons	A mixture of theory based exercises and practical tasks, using tools and ingredients to produce a range of dishes. Differentiation to meet individual needs through worksheets and recipes.	Students will have vital life skills that enable them to feed themselves and others.	To develop and demonstrate the principles of food hygiene and safety.	A mixture of theory based exercises and practical tasks, using tools and ingredients to produce a range of dishes. Differentiation to meet individual needs through worksheets and recipes.	Students will have vital life skills that enable them to feed themselves and others.	To create a range of dishes that use a wide variety of skills and use a range of cooking techniques	A mixture of theory based exercises and practical tasks, using tools and ingredients to produce a range of dishes. Differentiation to meet individual needs through worksheets and recipes.	Students will have vital life skills that enable them to feed themselves and others.



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Spring Term:

YEAR 7			YEAR 8			YEAR 9		
Spring 1			Spring 1			Spring 1		
Eatwell Plate/Nutrients Eatwell Plate Food we eat Nutrients Nutrition Recipes			Food in our diet Nutrients Nutrition Recipes Traffic Light System Special Diets Valentines			Role of Ingredients Visit local Factories Cheese Factory Visit Bread Factory Visit McDonalds Visit		
Intent Understand and apply the principles of nutrition and health. To become competent in a range of cooking techniques. Selecting and preparing the right ingredients using the correct equipment and tools.	Implementation A mixture of theory based exercises and practical tasks, using tools and ingredients to produce a range of dishes. Differentiation to meet individual needs through worksheets and recipes.	Impact Students will have vital life skills that enable them to feed themselves and others.	Intent	Implementation A mixture of theory based exercises and practical tasks, using tools and ingredients to produce a range of dishes. Differentiation to meet individual needs through worksheets and recipes.	Impact Students will have vital life skills that enable them to feed themselves and others.	Intent To visit various food emporiums, cafes, delicatessens, supermarkets, farmer's markets which will help to broaden the mind and introduce students to new foods and experiences.	Implementation A mixture of theory based exercises and practical tasks, using tools and ingredients to produce a range of dishes. Differentiation to meet individual needs through worksheets and recipes.	Impact Students will have vital life skills that enable them to feed themselves and others.
Spring 2			Spring 2			Spring 2		



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Healthy Eating			Shopping/Food Packaging			Foods around the world		
Good food Bad Food Ways to eat healthy Recipes Easter theme			Supermarkets Budgeting Money saver Food Packaging Pastry Easter theme			Theme weeks China India Italy Jamaica Prepare, finish and serve Restaurant visits		
Intent	Implementation	Impact	Intent	Implementation	Impact	Intent	Implementation	Impact
	<p>A mixture of theory based exercises and practical tasks, using tools and ingredients to produce a range of dishes.</p> <p>Differentiation to meet individual needs through worksheets and recipes.</p>	<p>Students will have vital life skills that enable them to feed themselves and others.</p>		<p>A mixture of theory based exercises and practical tasks, using tools and ingredients to produce a range of dishes.</p> <p>Differentiation to meet individual needs through worksheets and recipes.</p>	<p>Students will have vital life skills that enable them to feed themselves and others.</p>	<p>To create international dishes from a selection of countries.</p> <p>To visit various food emporiums, cafes, delicatessens, supermarkets, farmer's markets which will help to broaden the mind and introduce students to new foods and experiences.</p>	<p>A mixture of theory based exercises and practical tasks, using tools and ingredients to produce a range of dishes.</p> <p>Differentiation to meet individual needs through worksheets and recipes.</p>	<p>Students will have vital life skills that enable them to feed themselves and others.</p>



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Summer Term:

YEAR 7			YEAR 8			YEAR 9		
Summer 1			Summer 1			Summer 1		
Fruit & Vegetables Different Fruit & Vegetables Buying Fruit & Vegetables Storing Foods			Staple Foods Staple Foods Recipe writing Step to step plans Evaluating Designing Farm Visits			Creating own recipes Planning Designing Evaluating Restaurant Visits Adapting recipes		
Intent	Implementation	Impact	Intent	Implementation	Impact	Intent	Implementation	Impact
	A mixture of theory based exercises and practical tasks, using tools and ingredients to produce a range of dishes. Differentiation to meet individual needs through worksheets and recipes.	Students will have vital life skills that enable them to feed themselves and others.		A mixture of theory based exercises and practical tasks, using tools and ingredients to produce a range of dishes. Differentiation to meet individual needs through worksheets and recipes.	Students will have vital life skills that enable them to feed themselves and others.	To evaluate and test their ideas and the work of others. To visit various food emporiums, cafes, delicatessens, supermarkets, farmer's markets which will help to broaden the mind and introduce students to new foods	A mixture of theory based exercises and practical tasks, using tools and ingredients to produce a range of dishes. Differentiation to meet individual needs through worksheets and recipes.	Students will have vital life skills that enable them to feed themselves and others.



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						and experiences.		
Summer 2			Summer 2			Summer 2		
Fruit & Vegetables Seasonal Fruit Fruit Picking Recipes			Ready Steady Cook Creating own meals Planning Designing Evaluating			Creating own recipes Planning Designing Evaluating Restaurant Visits Adapting recipes		
Intent	Intent	Intent	Intent	Implementation	Impact	Intent	Implementation	Impact
	<p>A mixture of theory based exercises and practical tasks, using tools and ingredients to produce a range of dishes.</p> <p>Differentiation to meet individual needs through worksheets and recipes.</p>	<p>Students will have vital life skills that enable them to feed themselves and others.</p>		<p>A mixture of theory based exercises and practical tasks, using tools and ingredients to produce a range of dishes.</p> <p>Differentiation to meet individual needs through worksheets and recipes.</p>	<p>Students will have vital life skills that enable them to feed themselves and others.</p>	.	<p>A mixture of theory based exercises and practical tasks, using tools and ingredients to produce a range of dishes.</p> <p>Differentiation to meet individual needs through worksheets and recipes.</p>	<p>Students will have vital life skills that enable them to feed themselves and others.</p>