



CURRICULUM – FOOD TECHNOLOGY

Head of Department: Nikki Stockman
Southchurch High School

Year Group	Half-term 1	Half-term 2	Half-term 3	Half-term 4	Half-term 5	Half-term 6
Year 7	Essential culinary methods Assessment: Practical Skills test	Rotation with DT and Textiles	Rotation with DT and Textiles	Essential culinary methods Assessment: Practical Skills test	Rotation with DT and Textiles	Rotation with DT and Textiles
Year 8	Intermediate culinary methods Assessment: Practical Skills test	Rotation with DT and Textiles	Rotation with DT and Textiles	Intermediate culinary methods Assessment: Practical Skills test	Rotation with DT and Textiles	Rotation with DT and Textiles
Year 9	Advanced culinary techniques Assessment: Practical Skills test	Rotation with DT and Textiles	Rotation with DT and Textiles	Advanced culinary techniques Assessment: Practical Skills test	Rotation with DT and Textiles	Rotation with DT and Textiles
Year 10	Topic: 2.1-2.2 Nutrition, Special Dietary Needs, and Cooking Methods in Hospitality and Catering Assessment: Analysis project Cooking method project	Topic: 2.3-2.4 Menu Planning and Evaluation in Hospitality and Catering Assessment: Menu planning project Evaluation	Topic: 2.1-2.2 Internal assessment Brief Analysis, Impact of cooking and cooking method Assessment: Brief analysis Cooking methods	Topic: 2.3-2.4 Internal assessment Producing a Time plan Practical Assessment Evaluation of cooking skills Assessment: Time plan and evaluation	Topic: 1.1 – 1.2 Operations and Management of Hospitality and Catering Provisions Assessment: Exam style question Exam style question	Topic: 1.3-1.4 Food, Health, and Safety Practices in Hospitality and Catering Assessment: Exam style question Exam style question
Year 11	Topic: 2.1-2.2 Internal assessment Brief Analysis, Impact of cooking and cooking method Assessment: Brief analysis Cooking methods	Topic: 2.3-2.4 Internal assessment Producing a Time plan Practical Assessment Evaluation of cooking skills Assessment: Time plan and evaluation	Topic: 1.1 – 1.2 Operations and Management of Hospitality and Catering Provisions Assessment: Exam style question Exam style question	Topic: 1.3-1.4 Food, Health, and Safety Practices in Hospitality and Catering Assessment: Exam style question Exam style question	Topic: Exam technique Assessment: Past paper Past paper	