

Food Technology	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 9/10/11	Introduction to preparing and cooking food using wet/dry cooking methods. Health and Hygiene	Use of equipment, recognising equipment, Labelling and food safety.	Know and Identify main food groups and how to store them correctly. Exploring different foods, nutritional benefits.	Recap previous term and designing and delivering own recipe. Plan a dinner party.	Healthy Eating Live well plates and poster design	Collecting all evidence from personal folders to create a 2 course meal using healthy recipe ideas.