



Curriculum Progression (Intent)

Long Term Intent Food Technology

- Gain knowledge and understanding of the different nutrients to meet the needs of a healthy balanced diet.
- Become confident in meeting the needs of different dietary requirements.
- Plan and produce a variety of savoury and sweet dishes.
- Evaluate dishes using the sensory properties.

| | Knowledge and Understanding | Skills |
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| Year 11 | <p>WJEC Hospitality and Catering: Unit two Hospitality and catering in action.</p> <p>2.1 The importance of nutrition 2.2 Menu Planning 2.3 The skills and techniques of preparation, cooking and presentation of dishes 2.4 Evaluating cooking skills</p> <p>Unit two is a 12-hour controlled assessment that includes in class coursework and the practical exam. Unit two is worth 60% of the overall grade.</p> | <p>Learners will practice a variety of basic, medium and complex skills that include preparation, knife and cooking elements of a dish.</p> <p>Learners develop their numeracy through weighing and measuring of ingredients.</p> <p>Portion controlling for different age ranges.</p> <p>Healthy, safety and hygiene when working in the kitchen.</p> |
| Year 10 | <p>WJEC Hospitality and Catering: Unit one Hospitality and catering industry.</p> <p>1.1 Hospitality and catering provision 1.2 How hospitality and catering provisions operate 1.3 Health and safety in hospitality and catering 1.4 Food safety in hospitality and catering</p> <p>Unit one is a 1 hour 20-minute written exam completed during the exam period that is 40% of the overall grade.</p> | <p>Learners will practice a variety of basic, medium and complex skills that include preparation, knife and cooking elements of a dish.</p> <p>Learners develop their numeracy through weighing and measuring of ingredients.</p> <p>Portion controlling for different age ranges.</p> <p>Healthy, safety and hygiene when working in the kitchen.</p> |
| Year 9 | <p>Explore the different types of food poisoning and control measures in place to avoid the risk.</p> <p>Understand the factors that affect food choice including different dietary choices, foodborne illnesses and religion.</p> <p>Learner's will further explore the environmental impact of food and the schemes that protect the environment.</p> <p>Learners recognise the nutritional impact of food and understand food labelling.</p> | <p>Hygiene, health and safety when working in the kitchen.</p> <p>Weighing and measuring.</p> <p>Ability to use a range of cooking equipment- Grill, oven and hob.</p> <p>Preparation of ingredients- Peeling, grating, washing.</p> <p>Knife skills- bridge and claw.</p> |

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| | <p>Learners complete the rotation with an assessment to design, make and evaluate a dish to meet the design brief.</p> | |
| <p>Year 7</p> | <p>Learner will be able to identify hazards in the food technology classroom and understand the safety precautions in place to keep them and others safe.</p> <p>Learners will recognise the importance of personal hygiene and put this into practice during practical lessons.</p> <p>Learners will understand the importance of a balanced diet through the different food groups on the Eatwell guide. Learners will also understand the different macronutrients and micronutrients required and their purpose in the diet.</p> <p>Learners will be able to prepare and cook a variety of dishes that they will self-assess using the different sensory properties.</p> <p>Learners will have the ability to recognise costs and budgeting for a scenario.</p> <p>The environmental impact of food is explored with the distance of food travel being calculated.</p> <p>Learners complete the rotation with an assessment to design, make and evaluate a dish to meet the design brief.</p> | <p>Hygiene, health and safety when working in the kitchen.</p> <p>Weighing and measuring.</p> <p>Ability to use a range of cooking equipment- Grill, oven and hob.</p> <p>Preparation of ingredients- Peeling, grating, washing.</p> <p>Knife skills- bridge and claw.</p> |