

Food Technology Intent

You see students cooking but we see – students embracing art, developing confidence, thinking critically, following directions, geography, history, leadership, listening skills, literacy, measuring, maths, MFL, organisation, problem-solving, science and time management

Hospitality and Catering in our school will equip students with the knowledge, understanding and skills required for them to progress to employment in this vocational sector. The course will encourage students to explore understanding of issues related to nutrition and food safety and how they affect successful hospitality and catering operations. They will experience the practicalities of planning, preparing, cooking and presenting meals.

Curriculum Overview-KS3

All Years		
All students in KS3 experience practical and theory food tech lessons. These offer a range of skills and knowledge that sets students up for further study at KS4 and essential life skills. Students explore general ideas of food and nutrition as well as far-reaching environmental issues associated with the industry. In Year 9 they marry theory and practical lessons and focus on the making and cooking of three life essentials; bread, pastry and pasta.		
Year 7	Year 8	Year 9

<p>Year 7 - Healthy snacks</p> <p>Practical - Students cook every two weeks</p>	<p>Year 8 - Meals in minutes</p> <p>Practical - Students cook every two weeks</p>	<p>Year 9 - Let's cook</p> <p>Practical - Students cook every two weeks</p>
<p>Literacy/Numeracy/Careers/SMSC</p> <p>Measuring, weighing, menu reading, the EHO, Kitchen brigade, allergens and intolerances</p>		