

Food Technology

Key Stage 1

In key stage 1 - Students take part in a wide range of focused practical tasks where they learn new skills, try different foods and learn the names of equipment.

The topics covered are:

Personal safety and food hygiene

The cycle of an apple

Seasons and seasonal foods

Design and make task

Students will cook dishes and learn about different celebrations.

Key Stage 2

In key stage 2 – Students continue to develop their skills, confidence and knowledge.

The topics covered are:

Personal safety and food hygiene

Eating the rainbow - 5 a day

How food grows - over ground and underground

Eating in the Seasons

Healthy Eating - Eat well plate

Key Stage 3

Year 7 & 8

In the beginning of Key Stage 3 students are taking part in a wide range of focused practical tasks to develop, secure learning of a wide range of practical skills to prepare them for year 9.

Topics covered are:

Personal safety and food hygiene

Snacks - The difference between sweet and savoury snacks

Healthy Eating - Eat well plate

Learning about the nutrients

Design and Make it task – Fast Food

Year 9

Students are starting Btec Level 1 Home Cooking Skills. Students have to take part in a wide range of practical task and document them working towards reading recipe cards and becoming independent.

The topic covered:

Breakfasts

Main meals

Packed Lunches

Desserts

The assessment is students have to choose a recipe and teach it to another person.

Key Stage 4

Year 10 Btec Level 2 Home Cooking Skills – After taking part in a wide range of practical activities and documenting them. Students have to find, make, document and make a 2 course meal for an invited guest.

Key Stage 4

Year 11 GCSE Design & Technology 40% Written Exam 60% Coursework

Students take part in a wide range of focused practical tasks working on a range of topics:

Buffets

Cake making

Bread making

Vegetarian meals

Then students complete an exam board topic for their coursework.