

2017 – 2018
Long Term Plans
Food Technology

Key Stage 3	Autumn	Spring	Summer
Year 7 (*US2 in rotation with Art every half term)	<ul style="list-style-type: none"> *Health and Safety in the Kitchen. *Equipment Functions. *Eatwell Plate. *Functions of Ingredients: Dairy & Fats. *Healthy Eating. *Evaluation writing. * Assessment. 	<ul style="list-style-type: none"> *Dietary Needs. *Weighing & Measuring. *Quick Healthy Meals. *International Cuisines. *Evaluation Writing. *Assessment. 	<ul style="list-style-type: none"> *Quick Snacks. * Lunches. *Evaluation writing. *Food Literacy. *Functions of Ingredients: Starch & Sugar. *Assessment.
Year 8 (*US3 in rotation with Art every half term)	<ul style="list-style-type: none"> *Eatwell Plate. *Evaluation Writing. *Convenience Food. *Pastry Making. *Literacy Keywords. *Assessment. 	<ul style="list-style-type: none"> *Improving Evaluation Writing. *Sauces *Additives. *Preservatives. *Literacy keywords. *Assessment 	<ul style="list-style-type: none"> * Comparing Homemade & Convenience Food *Improving Evaluation Writing. *Literacy keywords. *Assessment
Year 9 (*US5 in rotation with Art every half term)	<ul style="list-style-type: none"> *Functions of Ingredients: Eggs, Meat & Fish. Extended Evaluation Writing. *Assessment 	<ul style="list-style-type: none"> *Design Research and Process for a Vegetarian Meal. *Computer Aided Manufacture. *Extended Writing 	<ul style="list-style-type: none"> *Packaging *Bread *Nutrition Revision *Assessment

Students follow the KS3 programme of study for Design and Technology in relation to food and nutrition. They gain an understanding of the 'Eatwell Plate', dietary needs, and how to provide a healthy balanced diet for various target groups. They develop an awareness of food additives, preservatives and Computing Aided Manufacturing in food processing. This knowledge is applied to practical cooking tasks. They also gain experience using recipes to prepare multicultural food and appreciate the influence on cuisine in the UK. Through critical evaluations of their practical tasks students develop their writing skills and extend their vocabulary. Students learn how to weigh and measure accurately, use equipment independently and about the importance of health and safety in food handling.