

Food Technology			
Key Stage 4	Autumn	Spring	Summer
Entry Level			
US5 Independent Living: Entry Level 1 - Pathways in Using Cooking Skills in a Domestic Kitchen	<ul style="list-style-type: none"> *Eatwell Plate *Nutritional value *Health and Safety *Healthy eating *Food evaluations *Food literacy *Managing money * Preparing for cooking Nutritional disorders 	<ul style="list-style-type: none"> *Cooking methods *Comparing convenience food *Food evaluations *Water *Managing money * Preparing for cooking *Food Poisoning *Gaining independence in cooking 	<ul style="list-style-type: none"> *Gaining independence in cooking *Managing money * Preparing for cooking *Cooking two meal course independently *Food evaluations * External assessment
US6 Independent Living: Entry Level 1 - Pathways in Using Cooking Skills in a Domestic Kitchen	<ul style="list-style-type: none"> *Eatwell Plate *Nutritional value *Health and Safety *Healthy eating *Food evaluations *Food literacy *Managing money *Cooking methods *Food evaluations *Nutritional disorders *Water *Cook a two course meal independently. * Preparing for cooking *Food Poisoning 	<ul style="list-style-type: none"> *Comparing convenience food *External Assessment (Art Rotation)	(Art Rotation)
US7 Independent Living: Entry Level 3 – Pathways in Food and Health Independent Living: Entry Level 3 – Pathways in Food Preparation, Cooking and Serving.	<ul style="list-style-type: none"> *Eatwell Plate *Food and Health Guidelines *Nutrients for the Body *Healthy Meals *Dietary Needs * Diets for Target Groups 	<ul style="list-style-type: none"> *Food Preparation Skills * Weights and Measuring * Kitchen Equipment and Skills * Cooking Methods *Health and Safety 	<ul style="list-style-type: none"> * Evidence Gathering and Recording for assessment <ul style="list-style-type: none"> *Cook various dishes independently. *Circumstance and Specific Needs in Cooking * Food Presentation Skills *Customer Service * Evidence Gathering and Recording for assessment

BTEC			
Year 11 BTEC Home Cooking Skills Level 1 (AS,TH,FC)	<ul style="list-style-type: none"> *Kitchen Equipment * Evaluation writing *Literacy on practical skills in cooking *Salads *Cooking methods * Baking methods and mistakes in cake making 	<ul style="list-style-type: none"> * Kitchen Equipment, Skills in cooking and evaluation extended writing. *Puddings *Healthy Meals *Target groups *Data collection and research for assessment *Recipe research for target group 	<ul style="list-style-type: none"> *External assessment-cook a meal for a friend independently *Coursework completion.
Year 11 BTEC Home Cooking Skills Level 2 (AT, AG)	<ul style="list-style-type: none"> *Kitchen Equipment * Evaluation writing *Literacy on practical skills in cooking *Salads *Cooking methods * Baking methods and mistakes in cake making 	<ul style="list-style-type: none"> Kitchen Equipment, Skills in cooking and evaluation extended writing. *Puddings *Healthy Meals *Target groups Data collection and research for assessment *Recipe research for target group 	<ul style="list-style-type: none"> *External assessment-teach children how to make a starter or a pudding and make a meal for children. *Coursework completion.