

Curriculum Area: Food Technology

Subject Coordinator(s): Paula MacCallum

Year group	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
7	Health and Safety Basic Nutrition Food preparation and cooking skills	Health and Safety Basic Nutrition Food preparation and cooking skills	Commodities Food preparation and cooking skills	Commodities Food preparation and cooking skills	Farming methods Sustainability Food preparation and cooking skills	Farming methods Sustainability Food preparation and cooking skills
8	Health and Safety Basic Nutrition Food preparation and cooking skills	Health and Safety Basic Nutrition Food preparation and cooking skills	Commodities Food preparation and cooking skills	Commodities Food preparation and cooking skills	Farming methods Sustainability Food preparation and cooking skills	Farming methods Sustainability Food preparation and cooking skills
9	Health and Safety Basic Nutrition Food preparation and cooking skills	Health and Safety Basic Nutrition Food preparation and cooking skills	Commodities Food preparation and cooking skills	Commodities Food preparation and cooking skills	Farming methods Sustainability Food preparation and cooking skills	Farming methods Sustainability Food preparation and cooking skills
10	Health and Safety Basic Nutrition Food preparation and cooking skills	PPE Food preparation and cooking skills Presentation Skills	Timing/planning Commodities Food preparation and cooking skills	The industry Food labelling Food preparation and cooking skills	Farming methods Sustainability Food preparation and cooking skills	Waste not Food preparation and cooking skills Presentation Skills
11	Health and Safety Basic Nutrition Food preparation and cooking skills	PPE Timing/planning Food preparation and cooking skills	Practical assessments	Food science Food preparation and cooking skills	Practical assessments	GCSE/ EXAMs