

## Design Technology: Food

Autumn Term	Spring Term	Summer Term	Skills/Assessment
<p>Recap on gaps in learning: Food safety and hygiene</p> <p>Introduction of Level 2 food safety and hygiene</p> <p>Students to choose a range of dishes both sweet and savory which demonstrate a variety of skills</p>	<p>Level 2 food safety and hygiene</p> <p>Students to choose a range of dishes both sweet and savory which demonstrate a variety of skills</p>	<p>Complete Level 2 food safety and hygiene</p> <p>Students to choose a range of dishes both sweet and savory which demonstrate a variety of skills</p>	<p>Level 2 food safety and hygiene certificate</p>
<p>Recap on gaps in learning: Food safety and hygiene</p> <p>Introduction of Level 1 food safety and hygiene</p> <p>Students to choose a range of dishes both sweet and savory which demonstrate a variety of skills</p>	<p>Level 1 food safety and hygiene</p> <p>Students to choose a range of dishes both sweet and savory which demonstrate a variety of skills</p>	<p>Complete Level 1 food safety and hygiene</p> <p>Students to choose a range of dishes both sweet and savory which demonstrate a variety of skills</p>	<p>Level 1 food safety and hygiene</p>
<p>Recap on gaps in learning: Food safety and hygiene</p> <p>Develop cooking skills use of equipment and utensils through practical: Practical a range of recipes will introduce students to skills and techniques, chosen by the pupils to ensure engagement</p>	<p>To understand a range of cultural diets and requirement</p> <p>Develop cooking skills use of equipment and utensils through practical: Practical a range of recipes will introduce students to skills and techniques, chosen by the students to ensure engagement</p>	<p><b>Costing &amp; portion control</b></p> <p>Develop cooking skills use of equipment and utensils through practical:</p> <p>Practical a range of recipes will introduce students to skills and techniques, chosen by the students to ensure engagement</p>	<p>Initial assessment of prior knowledge and end of topic assessment at the end of each term</p>
<p><b>Cooking and Preparing food:</b></p> <p>Develop cooking skills use of equipment and utensils through practical:</p> <p>Practical a range of recipes will introduce students to skills and techniques, chosen by the pupils to ensure engagement</p>	<p>Healthy Eating</p> <p>Portion size</p> <p>Energy and balance</p>	<p>Food Provenance</p> <p>Food production and processing</p>	<p>Initial assessment of prior knowledge and end of topic assessment at the end of each term</p>
<p><b>Cooking and Preparing food:</b></p> <p>Recognise, name and locate utensils and equipment.</p> <p>Hygiene and safety practices.</p> <p>Knife skills and use of other small utensils.</p> <p>Use oven and hob use-baking boiling, frying and simmering</p>	<p><b>Healthy Eating:</b></p> <p>Key principles of Eatwell Guide</p>	<p><b>Where does food come from?</b></p>	<p>Initial assessment of prior knowledge and end of topic assessment at the end of each term</p>

Year 11

Year 10

Year 9

Year 8

Year 7