

Food Technology Curriculum Outline – Year 5: From Farm to Fork

<p>Pupils will have the opportunity to develop the following skills :</p> <ul style="list-style-type: none"> • Select from and use a wide range of tools and equipment to perform practical tasks • Work safely and hygienically in the food room to prepare a range of dishes, mostly savoury • Designing and evaluating packaging. • Prepare some simple recipes including healthy salads • Use a knife safely using the bridge and claw method • Evaluate their ideas and products against their own design criteria • Tasting a variety of foods and creating basic star profiles. 	<p>Pupils will have the opportunity to develop their knowledge about :</p> <ul style="list-style-type: none"> • How to work safely and hygienically with food • The names of equipment and how to use them safely • Using the hob and oven safely. • Where foods come from (Flour, Milk, Fruits/Vegetables, meat and fish. • How an allotment works to grow seasonal foods. • Basic packaging 	<p>Pupils will learn the following key vocabulary :</p> <p>Seasonality/Autumn Fertiliser Plough Endosperm/wholemeal Reared/welfare/countryside Silage/graze Pasteurisation Allotment Packaging Trawling/Hauling Fishmonger Cattle/Butcher Knead/Grate/Measure</p>

Food Technology Curriculum Outline – Year 6: Food for Fuel

<p>Pupils will have the opportunity to develop the following skills :</p> <ul style="list-style-type: none"> • Select from and use a wide range of tools and equipment to perform practical tasks • Develop an understanding of what makes a healthy diet • Greater control of the heat using the hob • Work safely and hygienically in the food room to prepare a range of dishes, mostly savoury • Tasting a variety of foods and creating star profiles using a variety of sensory words. 	<p>Pupils will have the opportunity to develop their knowledge about :</p> <ul style="list-style-type: none"> • How to work safely and hygienically with food • A healthy diet using the Eatwell Guide • How energy fuels our body and how it varies in different foods. • Manufacturing bread • Seasonality • Different types of soups • The role of sugar in our diet 	<p>Pupils will learn the following key vocabulary :</p> <p>Proportions Carbohydrates/Protein/Pulses Kilojoules/Kilocalories Bacteria/Photosynthesis Diabetes/Fatigue Stools Pregnancy/Adolescence Micronutrients</p>

Food Technology Curriculum Outline – Year 7: Careful Catering		
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Pupils will have the opportunity to develop the following skills :	Pupils will have the opportunity to develop their knowledge about :	Pupils will learn the following key vocabulary :
<ul style="list-style-type: none"> Select from and use a wide range of tools and equipment to perform practical tasks understand and apply the principles of nutrition and health cook a repertoire of savoury dishes so that they are able to feed themselves and others, including those who have specific dietary requirements use more varied ingredients when preparing dishes, such as raw chicken become more competent in a range of cooking techniques 	<ul style="list-style-type: none"> How to work safely and hygienically with food Iron deficiencies and how to prepare food which is higher in iron Gluten intolerances and how to prepare gluten free food Religious observances and how this can affect food preparation. Fibre and its function in our diet 	Anaemia/deficiency Micronutrient Immune system/fatigue Offal Digestion/constipation Coeliac disease/intolerance Villi Kosher/Halal/Passover/Ramadan/ahimsa/Buddhism

Food Technology Curriculum Outline – Year 8: Ideal Ingredient		
Pupils will have the opportunity to develop the following skills :	Pupils will have the opportunity to develop their knowledge about :	Pupils will learn the following key vocabulary :
<ul style="list-style-type: none"> Select from and use a wide range of tools and equipment to perform practical tasks adapt and use their own recipes and present practical work to a high standard cook a repertoire of savoury dishes so that they are able to feed themselves and others a healthy and varied diet become competent in a range of cooking techniques – using awareness of taste, texture and smell to decide how to season dishes and combine ingredients how to take meat safely off the bone producing sushi calculating accurate nutritional information 	<ul style="list-style-type: none"> how and why people make food choices How to work safely and hygienically with food Organic farming the function of ingredients modifying recipes legal requirements of food packaging veganism how nutritional information is calculated. 	Modify/ Modification Packaging Vegetarian / Veganism Seasonality Umami Students will also demonstrate a varied vocabulary using sensory descriptors to describe specific foods they taste.

