

Trinity Academy Upper Site – Food Tech Curriculum 26-27

	Autumn Term		Spring Term		Summer Term	
	HT1	HT2	HT3	HT4	HT5	HT6
Year 8	-Course Introduction. -Routines and protocols in the food technology Room: - specialist equipment, cleaning, food hygiene. -Practical lessons: simple dishes which can be tried again at home.	-Practice routines and protocols discussed in Autumn 1. -Practical lessons: Traditional British dishes. -Using “raw” ingredients to save costs.	-Reflect and revise safe use of specialist equipment. -Practical lessons develop skills in independence: Following a recipe, making judgements on seasoning choices.	-Research and develop an understanding of where different dishes come from. -Practical lessons: World foods. -Linking culture to food.	-Understanding food miles and environmental impacts of food production. -Understanding sustainability, global food inequality and food poverty. -Practical lessons: Using seasonal ingredients.	-Developing skills in adapting recipes and encouraging creativity in Food Technology. -Practical lessons: Using alternative ingredients. -Creating a bank of recipes to use at home throughout the summer break.
Year 9	-Qualification introduction: evidence requirements for BTEC Level 1. -Routines and protocols in the	- Practice routines and protocols discussed in Autumn 1. -Practical lessons: Traditional British dishes.	-Reflect and revise safe use of specialist equipment. -Practical lessons develop skills in independence:	-Recall prior knowledge on world foods for both written and practical tasks. -Research and develop an understanding of	-Understanding food miles and environmental impacts of food production. -Understanding sustainability, global food	-Developing skills in adapting recipes and encouraging creativity in Food Technology. -Practical lessons: Using

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	food technology room: specialist equipment, cleaning, food hygiene. -Practical lessons: simple dishes which can be tried again at home. -New equipment needed for the BTEC course.	-Using “raw” ingredients to save costs. -Written task following each practical session.	selecting ingredients for your own dishes and giving reasons for your choices.	where different dishes come from. -Practical lessons: World foods. -Linking culture to food	inequality and food poverty. -Practical lessons: Using seasonal ingredients. Develop individual recipes using seasonal ingredients.	alternative ingredients. -Creating a bank of recipes to use at home throughout the summer break.
Year 10	-Review learning and progress in Food Tech Y9 or BTEC Level 1. -Identify targets to meet requirements of BTEC Level 2. -Baseline assessment	-Menu planning: review and adapt recipes to given criteria. -Working within time restrictions. -Prepare dishes for practical assessment.	-Self assessment of key skills. -Learning more advanced skills for BTEC Level 2 e.g. blending, using specialist knives and pans.	-Controlled Assessment: Research, plan and prepare a 2-course meal. -Written evidence showing all stages including evaluations.	Self-Assessment and improvement of evidence folder. -Identify gaps or areas for improvement in the controlled assessment and prepare for second controlled assessment -	EXAM PERIOD

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					research, plan and prepare a 2 course meal.	
Year 11	-Review learning and progress in Food Tech BTEC Level 2. -Identify targets to meet requirements of BTEC Level 2.	-Menu planning: review and adapt recipes to given criteria. -Working within time restrictions. -Prepare dishes for practical assessment.	-Self assessment of key skills. -Learning more advanced skills for BTEC Level 2 e.g. blending, using specialist knives and pans.	-Controlled Assessment: Research, plan and prepare a 2 course meal. -Written evidence showing all stages including evaluations.	- Self Assessment and improvement of evidence folder. -Identify gaps or areas for improvement in the controlled assessment and prepare for second controlled assessment - Research, plan and prepare a 2 course meal.	EXAM PERIOD