

Food Technology Curriculum Plan – Nuneaton Academy

Curriculum Leader

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KEY STAGE 3 Blue Text = Practical Skills

YEAR	1st Half of the year (Sept – January)	2nd Half of the year (Jan –July)
7	<p>Food Safety, Bacteria & Cross Contamination, Function of Vitamins and Minerals, Balanced Diet (Eatwell Guide) Knife Skills, Whisk & Egg Skills Weighing & Measuring</p> <p style="color: blue;">To be able to use a knife safely and accurately To be able to weigh and measure ingredients accurately and independently To be able to use the oven and hob safely</p>	<p>Farm to Plate, Fats, HBV/LBV Macronutrients and Micronutrients Vegetarian and Vegan Diet</p> <p style="color: green;">To be able to use the rubbing in method Be able to set a mixture To be able to use an electric whisk safely and with confidence To be able to crack an egg</p>
		End of Year Assessment:
8	<p>Functions & Sources, Allergies & Intolerances, Religions & Food Choice, Nutritional Requirements, Energy Needs in Diets</p> <p style="color: green;">To be able to form and shape dough and mixtures To develop knife skills to evenly dice and slice To be able to monitor oven temperatures and cooking times</p>	<p>Sensory Properties of Foods, Fair Trade, British & International Foods, Oven & Kitchen Skills, Develop Practical Skills (Dough, Pastry)</p> <p style="color: green;">To develop the rubbing in method and increase pastry making skills To further develop oven skills To be able to adjust and control the hot temperature</p>

		To be able to handle delicate filo pastry To further develop knife skills
	Mid-Year Assessment:	End of Year Assessment:
9	Functional & Chemical Properties, Protein & Fats, Farming & Food Production, Buying & Storing Food To further develop forming techniques To be able to coat using breadcrumbs To be able to add fillings and flavourings	Healthy Diet on a Budget, Food Spoilage & Prevention Farming & Ecosystems To be able to knead bread To develop oven skills
	Mid-Year Assessment: Enter details	End of Year Assessment: Enter details

KEY STAGE 4

YEAR	1st Half of the year (Sept – Jan)	2nd Half of the year (Jan – July)
10	Nutrition Recap, E-coli and Salmonella, Fairtrade, Seasonal foods, Nutritional labelling, Protein Science (denaturation), Buddhism, Christianity and Hinduism, Gluten Intolerance	Animal Welfare, Protein Science (Coagulation), Fortified Foods, Emulsification, Primary Processing (Flour) Primary Processing (milk) Climate Change & Food Availability, Dextrinisation, Cost of Food/Income Raising agents Biological and Chemical, Bacteria and Yeast/ high risk foods
YEAR		March - June

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	NEA1 Release September Research and Plan Practical	NEA2 Research and Plan, Prepare and Present Mock revision Theory Mop Up	ACTUAL GCSE EXAM