

Food Technology Learning Journey

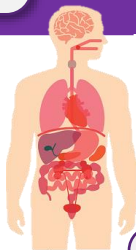


YEAR 11

Menu Planning: What do we need to consider when planning a menu?

Allergies and intolerances: Customers may have different dietary needs, including allergies and intolerances. How can we cater for these?

Unit 2 – Coursework: Use all knowledge learnt throughout KS4 to plan, produce and evaluate a 2-course meal.



Macro and micronutrients: Learn more about the nutrients our bodies need to survive, and how we use them.



YEAR 10

Laws and Regulations: There are multiple laws and regulations in place to keep customers and staff safe within the industry.

Types of business: Learn about the different types of hospitality business, and the different types of service that these offers.

Employment: What are the different levels of employment available in the industry? Learn about the qualifications and attributes needed for them.

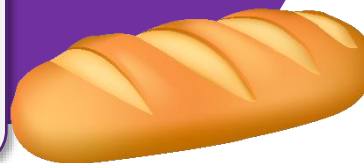
Life skills: Learn essential life skills such as budgeting, how to write a shopping list and how to cost meals effectively.

High level cooking skills: Expand upon all of the cooking skills you have learned throughout KS3 and develop them in preparation for KS4.



YEAR 9

Introduction to Hospitality and Catering: Explore some of the topics that are introduced in our KS4 courses, such as types of business and types of service.



YEAR 8



Family meals: Learn how to create meals that can feed a whole family, on a budget.

Baking techniques: Develop your practical skills by learning different baking techniques used to make various sweet treats.

YEAR 7

Farm to fork: Look at where our food comes from and how it makes its way from being grown, caught or reared to onto our plates.

