

Food Technology Learning Journey



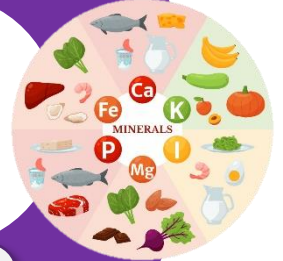
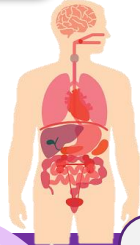
THE BRUNTS
ACADEMY

YEAR 11

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

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

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



YEAR 10

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

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

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

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

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

YEAR 9

Additives and Preservatives: What's in the food we eat? Why are certain chemicals added to food and what effects do they have?

Budgeting: Learn how to work out the costs of the meals you make, and how to save money when shopping.

Takeaway Foods: Learn how to make cheaper, healthier and more nutritious versions of your favourite takeaways!

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

YEAR 8

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

The Eatwell Guide: How much of different food groups we need in our diets, and what they do for our bodies.

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.

