

# Food Technology Curriculum Map

	<b>Nutrition and Health</b>		<b>Menu Planning</b>
	<b>Food Safety</b>		<b>The Hospitality Industry</b>
	<b>Evaluation</b>		<b>Food Provenance</b>

Key = matching colours denote links between topics either in content or skills across year groups and key stages.

<b>KEY STAGE 3</b>	7	Introduction to Food Technology	Eat Well Guide and Fruit Salad	Farm to Fork	Evaluation of Afternoon Tea	Farm To Fork and Seasonal Foods
	8	Costings	Budgeting	Fakeaways	Additives And Preservatives	Food Storage and Safety
	9	Cross Contamination	Types Of Service	Micronutrients And Macronutrients	Religious And Medical Special Diets	Evaluation Of Practical Work

By the end of KS3, pupils will have developed their cooking skills to a point where they can design and prepare dishes independently and confidently. They will be able to use knowledge on nutrition, special diets, and food provenance to design dishes suitable for a range of customers and explain why they are suitable. They will be able to consistently work safely in the kitchen and follow all health, safety, and hygiene rules. Pupils will also feel confident in evaluating their work and being able to say how they did well and how they could further improve in the future.

<b>KEY STAGE 4</b>	10	Types of Business	Qualifications and Attributes	Laws and Regulations	Environmental Health Officer	Allergies	Macro and Micronutrients
	11	Deficiencies/Surplus nutrients	Environmental Issues	Planning and Menu	GCSE REVISION AND EXAMS		

By the end of KS4 pupils will be equipped with the knowledge, understanding and skills required to cook and apply the principles of food science, nutrition and healthy eating. Be able to cook, enabling them to make informed decisions about food and nutrition and allowing them to acquire knowledge in order to be able to feed themselves and others affordably and nutritiously, now and later in life.