

Food Technology

2025-2026

Please complete in Calibri 10

	Key Stage	Class	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Grange Drive	EYFS/KS1	Nightingales	Studying EYFS semi-formal Curriculum					
		Kingfishers						
	Explorers	Merlins	Not accessing subject specific learning but studying a pre-formal Curriculum					
		Kites						
	Adventurers	The Chifchaffs	Not accessing subject specific learning but studying an informal Curriculum					
		The Wrens						
		Hérons						
		Owls						
		Peacocks						
	Navigators	Hummingbirds	Pupils will be learning about Hygiene and Safety in the kitchen. Starting their taste education through using senses to explore foods.	Pupils will be learning safe chopping, cutting, and washing skills. Exploring celebration food to explore senses of foods.	Pupils will develop basic preparation skills by learning grating, sieving, draining methods.	Pupils will be understanding difference between wet and dry ingredients. Explore Easter food within taste education.	Pupils will learn to handle eggs by safely, cracking, beating them. Using senses to explore foods.	Pupils will review and revisit cooking skills learnt this year. Understanding Seasonal cooking within taste education lessons.
Robins		Pupils will be learning about Hygiene and Safety in the kitchen. Starting their taste education through using senses to explore foods.	Pupils will be learning safe (knife) chopping, cutting, and washing skills. Exploring celebration food to explore senses of foods.	Pupils will develop basic preparation skills by learning grating, sieving, draining methods.	Pupils will be understanding difference between wet and dry ingredients. Explore Easter food within taste education.	Pupils will learn to handle eggs by safely, cracking, beating them. Using senses to explore foods.	Pupils will review and revisit cooking skills learnt this year. Understanding Seasonal cooking within taste education lessons.	
Penguins		Pupils will be introduced to basic Hygiene and Safety in the kitchen. Starting their taste education through Using senses to explore foods. Theme; Sandwiches.	Pupils will be introduced to new tastes and uses in cooking. Exploring the theme, Fruit. Using senses to explore foods. Theme; Seasonal Foods.	Pupils will be Introduced to basic knife and cooking skills, cooking terms, and equipment. Exploring taste education to explore senses of foods.	Pupils will be Introduced to simple planting and growing veg. And continue to develop basic cooking skills Exploring taste education to explore senses of foods.	Pupils will be further developing basic preparation skills like grating, sieving, draining, and gaining independence. Exploring taste education to explore senses of foods.	Pupils will be review and revisit cooking skills. Exploring taste education to explore senses of foods, within seasonal cooking.	



Long Term Curriculum Map

		The Lodge	Pupils will be learning to select and prepare ingredients for a recipe. To understand the importance of breakfast.	Pupils will Identify risks in the kitchen. To understand cross contamination / bacteria/ infection.	Pupils will identify ways to economies. To identify ways to share information about home cooking skills.	Pupils will identify ways to share information about home cooking skills To understand the bread making/ baking process.	Pupils will develop a healthy meal plan. To identify places to shop for food.	Pupils will learn to work safely in the kitchen. To select and prepare ingredients for a recipe	
Birch Wood Vale	Transition	TDH		Pupils will be developing safe Knife and Washing skills. Explore Seasonal celebration cooking. Taste education through using senses to explore foods.			Pupils will be handling eggs skills safely, cracking, beating. Taste education through using senses to explore foods.		
	Nurture	IGB	Pupils will be learning about Hygiene and Safety in the kitchen. Starting their taste education through using senses to explore foods.	Pupils will be developing safe Knife and Washing skills. Explore Seasonal celebration cooking. Taste education through using senses to explore foods.	Pupils will develop basic preparation skills by learning grating, sieving, draining methods.	Pupils will be understanding difference between wet and dry ingredients. Explore Easter food within taste education.	Pupils will learn to handle eggs by safely, cracking, beating them. Using senses to explore foods.	Pupils will review and revisit cooking skills learnt this year. Understanding Seasonal cooking within taste education lessons.	
	KS3	Year 7		Pupils will be introduced to basic Hygiene and Safety in the kitchen. Starting their taste education through Using senses to explore foods. Theme; Sandwiches.			Pupils will be understanding difference between wet and dry ingredients. Explore Easter food within taste education.		
		Year 8		Pupils will be developing knowledge of food safety and kitchen hygiene, while using Eggs in cooking. Learning about Nutritional Values.			Pupils will develop an understanding of how dough and bread can be used in recipes. Theme Easter Food. Further develop understanding of food groups and eat well guide Practical and theory.		
		Year 9			Pupils will explore Vegetable and be introduced new tastes and uses in cooking. Theme Seasonal1 cooking.			Pupils will be learning how to eat a balanced diet and how to plan healthy meal. Practical and theory	
	KS4	Year 10	Introduction to course content Theory: Unit 1 1.3.2 HACCAP forms 1.4.1 Food related ill health: • food labelling laws • food safety legislation	Practical: Unit 2 2.3.1 How to prepare and make dishes: prepare techniques/knives skills/cooking techniques 2.3.3 Food safety Practices	Theory: Unit 1 1.4.2 Symptoms and signs of food-induced ill health 1.4.1 Food related causes of ill health	Practical: 2.3.1 how to prepare and make dishes: prepare techniques/knives skills/cooking techniques	SAMs mock Controlled Assessment Task Theory: Unit 1 1.3.1 Health and safety in hospitality and catering provision.	Practical: 2.3.1 How to prepare and make dishes 2.3.2 Presentation techniques	



Long Term Curriculum Map

			<ul style="list-style-type: none"> • food hygiene. 	2.1.1 Understanding the importance of nutrition 2.1.2 How cooking methods can impact on nutritional value	1.4.3 Preventative control measures of food-induced ill health Unit 2 Mock controlled assessment	Building preparation and cooking skills and learning through practice covering elements from 1.4.1 and 1.4.3	2.3.3 Food safety practices	2.3.3 Food safety practices 2.4.1 Reviewing of dishes 2.4.2 Reviewing own performance
	Year 11		Unit 1 1.4.4 The Environmental Health Officer (EHO) 1.2.2 Customer requirements in hospitality and catering	Practical: 2.3.1 how to prepare and make dishes: prepare techniques/knives skills/cooking techniques Building preparation and cooking skills and learning through practice covering elements from 1.4.1 and 1.4.3 <u>Controlled assessment task could be undertaken</u>	1.2.1 The operation of the front and back of house 1.1.1 Hospitality and catering providers 1.1.2 Working in the hospitality and catering industry	1.1.3 Working conditions in the hospitality and catering industry 1.1.4 Contributing factors to the success of hospitality and catering provision	MAY: Controlled assessment marked and sent for moderation to the WJEC Theory:	To work safely in the kitchen. To select and prepare ingredients for a recipe
Ashton House	KS3	The Yard			Pupils will be introduced to simple bread skills, tasting, cooking, and identifying different types of bread. Planning and designing their own bread through practical and theory skills.			Pupils will be reviewing and revisiting Health and safety and Cooking Skills, methods, and vocabulary.
		The Den			Pupils will be introduced to simple bread skills, tasting, cooking, and identifying different types of bread. Planning and designing their own bread through practical and theory skills.		Pupils will be reviewing and revisiting Health and safety and Cooking Skills, methods, and vocabulary.	
	KS4	The Nook	Unit 1 1.4.4 The Environmental Health Officer (EHO) 1.2.2 Customer requirements in hospitality and catering	Practical: 2.3.1 how to prepare and make dishes: prepare techniques/knives skills/cooking techniques Building preparation and cooking skills and learning through practice covering elements from 1.4.1 and 1.4.3 <u>Controlled assessment task could be undertaken</u>	1.2.1 The operation of the front and back of house 1.1.1 Hospitality and catering providers 1.1.2 Working in the hospitality and catering industry	1.1.3 Working conditions in the hospitality and catering industry 1.1.4 Contributing factors to the success of hospitality and catering provision	MAY: Controlled assessment marked and sent for moderation to the WJEC Theory:	To work safely in the kitchen. To select and prepare ingredients for a recipe



Long Term Curriculum Map

BWC	Post 16	BWCA	Pupils will learn to select and prepare ingredients for a recipe. To understand the importance of breakfast.	Pupils will learn to Identify risks in the kitchen. To understand cross contamination / bacteria/ infection.	Pupils will learn to identify ways to economies. To identify ways to share information about home cooking skills.	Pupils will learn to identify ways to share information about home cooking skills To understand the bread making/ baking process.	Pupils will develop a healthy meal plan. To identify places to shop for food.	Pupils will learn to work safely in the kitchen. To select and prepare ingredients for a recipe.
		BWCN	Pupils will learn to select and prepare ingredients for a recipe. To understand the importance of breakfast.	Pupils will learn to Identify risks in the kitchen. To understand cross contamination / bacteria/ infection.	Pupils will learn to identify ways to economies. To identify ways to share information about home cooking skills.	Pupils will learn to identify ways to share information about home cooking skills To understand the bread making/ baking process.	Pupils will develop a healthy meal plan. To identify places to shop for food.	Pupils will learn to work safely in the kitchen. To select and prepare ingredients for a recipe.

