



Food Technology Curriculum Overview 2024-25



Pathway: Skills for Life

Year	Autumn 1 4 Sep – 25 Oct	Autumn 2 4 Nov- 20 Dec	Spring 1 6 Jan- 14 Feb	Spring 2 24 Feb- 4 Apr	Summer 1 22 Apr- 23 May	Summer 2 2 June- 18 July
7	Safety Introduction to Food Technology	Basic kitchen skills – safety, grill, hob, cutting, washing up	Basic kitchen skills -oven	Basic skills -weighing, measuring combining	Understanding where food comes from /healthy eating	Understanding where food comes from / healthy eating
8	Safety Introduction to Food Technology- developing awareness of health and skills building.	Healthy eating and kitchen skills	Healthy eating – increasing how many fruit and vegetables we eat	Healthy eating – developing kitchen skills	Understanding where food comes from /healthy eating	Understanding where food comes from / healthy eating
9	Understanding where food comes from, food safety and hygiene	Nutrition and dietary preferences , Vegetarians and vegans	Cultural awareness of food to include: food from different cultures, International dishes, festivals	Cultural awareness of food to include: preparing a meal, International dishes,	Where food comes from – Healthy eating and evaluation	Where food comes from – healthy eating evaluation
10	Daily living skills – Healthy eating	Healthy eating	Snacks for school trips , healthy snacks for peers Adapting recipes by adding own flavours	Adapting recipes by adding own flavours Snacks for sale, coffee morning snacks.	Adapting recipes by adding own flavours. Fruit and vegetable cooking	Adapting recipes by adding own flavours. Sauces based on tomatoes.
11	Daily living skills Healthy snacks	Healthy eating	Snacks for school trips , healthy snacks for peers Adapting recipes by adding own flavours	Adapting recipes by adding own flavours Snacks for sale, coffee morning snacks.	Adapting recipes by adding own flavours. Fruit and vegetable cooking	Adapting recipes by adding own flavours. Sauces based on tomatoes.
6 th form	Moving on - Daily living skills Selling café food / healthy snacks Adapting recipes by adding own flavours Fruit and vegetable cooking Different sauces based on tomatoes					



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Pathway: Vocational

Year	Autumn 1 4 Sep-25Oct	Autumn 2 4Nov- 20 Dec	Spring 1 6 Jan- 14 Feb	Spring 2 24 Feb- 4 Apr	Summer 1 22 Apr- 23 May	Summer 2 2 June- 18 July
7	Safety Introduction to Food Technology	Basic kitchen skills –safety, grill, hob, cutting, washing up	Basic kitchen skills- oven	Basic skills- weighing, measuring combining	Understanding where food comes from /healthy eating	Understanding where food comes from/ healthy eating
8	Safety Introduction to Food Technology- developing awareness of health and skills building.	Healthy eating and kitchen skills	Healthy eating – increasing how many fruit and vegetables we eat	Healthy eating – developing kitchen skills	Understanding where food comes from /healthy eating	Understanding where food comes from/ healthy eating
9	Understanding where food comes from, food safety and hygiene	Nutrition and dietary preferences, Vegetarians and vegans	Cultural awareness of food to include: food from different cultures, International dishes, festivals	Cultural awareness of food to include: preparing a meal, International dishes,	Where food comes from – Healthy eating and evaluation	Where food comes from – healthy eating evaluation
10	Unit E301 Introduction to Hospitality industry- Unit 308 Essential knife skills	Unit E301 Introduction to Hospitality industry- Unit 308 Essential knife skills. Unit E302 Customer Service in the Hospitality Industry	Unit E304Basic Food Preparation Unit E305Basic Cooking Unit 308 Essential knife skills. Unit E303 Serving Food and Drink	Unit E302 Customer Service in the Hospitality Industry Unit E307 Preparing the dining area for service. Unit E303 Serving Food and Drink	Unit E302 Customer Service in the Hospitality Industry Unit E303 Serving Food and Drink	Reviews of students' progress. Pupils involved in assisting school events / functions - opportunities for unit completion.

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11	Unit E301 Introduction to the Hospitality industry- Unit 308 Essential knife skills	Unit E301 Introduction to Hospitality industry- Unit 308 Essential knife skills. Unit E302 Customer Service in the Hospitality Industry Unit 308 Essential knife skills	Unit E304 Basic Food Preparation Unit E305 Basic Cooking Unit 308 Essential knife skills. Unit E303 Serving Food and Drink	Unit E302 Customer Service in the Hospitality Industry Unit E307 Preparing the dining area for service Unit E303 Serving Food and Drink	Unit E302 Customer Service in the Hospitality Industry Unit E303 Serving Food and Drink	Reviews of students' progress. Pupils involved in assisting school events / functions - opportunities for unit completion.
Pre vocational	Daily living skills Healthy eating	Healthy eating Budgeting - shopping	Budgeting - shopping Selling café food Snacks to sell - cafe Healthy snacks	Budgeting - shopping Adapting recipes by adding own flavours Fruit and veg cooking	Budgeting - shopping Daily living skills Different sauces based on tomatoes	Budgeting - shopping Selling café food Snacks to sell - cafe Healthy snacks