



Curriculum Map

Subject: Food Technology

Year Group: 7

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Content	Underpinning Knowledge	Underpinning Knowledge	Underpinning Knowledge	Underpinning Knowledge	Underpinning Knowledge	Underpinning Knowledge
	Introduction – To the basics; Health & Safety, basic skills, characteristics and functional properties of ingredients, curriculum aims & objectives.	Introduction – To the basics; Health & Safety, basic skills, characteristics and functional properties of ingredients, curriculum aims & objectives.	Introduction – To the basics; Health & Safety, basic skills, characteristics and functional properties of ingredients, curriculum aims & objectives.	Introduction – To the basics; Health & Safety, basic skills, characteristics and functional properties of ingredients, curriculum aims & objectives.	Introduction – To the basics; Health & Safety, basic skills, characteristics and functional properties of ingredients, curriculum aims & objectives.	Introduction – To the basics; Health & Safety, basic skills, characteristics and functional properties of ingredients, curriculum aim, & objectives.
	Cooking Comprehension	Cooking Comprehension	Cooking Comprehension	Cooking Comprehension	Cooking Comprehension	Cooking Comprehension
	Identification – To the basics; kitchen equipment, resources, food sources/processes, science of and subject specific terminology. 'Key Words' 'Glossary of terms'	Identification – To the basics; kitchen equipment, resources, food sources/processes, science of and subject specific terminology. 'Key Words' 'Glossary of terms'	Identification – To the basics; kitchen equipment, resources, food sources/processes, science of and subject specific terminology. 'Key Words' 'Glossary of terms'	Identification – To the basics; kitchen equipment, resources, food sources/processes, science of and subject specific terminology. 'Key Words' 'Glossary of terms'	Identification – To the basics; kitchen equipment, resources, food sources/processes, science of and subject specific terminology. 'Key Words' 'Glossary of terms'	Identification – To the basics; kitchen equipment, resources, food sources/processes, science of and subject specific terminology. 'Key Words' 'Glossary of terms'
	Design, Make & Evaluate Novice Recipes	Design, Make & Evaluate Novice Recipes	Design, Make & Evaluate Novice Recipes	Design, Make & Evaluate Novice Recipes	Design, Make & Evaluate Novice Recipes	Design, Make & Evaluate Novice Recipes
	1. Apple Crumble 2. Savoury Muffins 3. Chow Mein	4. Knife Skills Assessment 5. Shortbread & fruit reduction	1. Apple Crumble 2. Savoury Muffins 3. Chow Mein	4. Knife Skills Assessment 5. Shortbread & fruit reduction	7. Apple Crumble 8. Savoury Muffins 9. Chow Mein	10. Knife Skills Assessment 11. Shortbread & fruit reduction

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
	<p>Implementation - Following basic recipes, combining ingredients, cooking methods/ techniques and appropriate processes in line with food preparation and cooking methods</p>	<p>6. Cup cakes</p> <p>Implementation - Following basic recipes, combining ingredients, cooking methods/ techniques and appropriate processes in line with food preparation and cooking methods</p>	<p>Implementation - Following basic recipes, combining ingredients, cooking methods/ techniques and appropriate processes in line with food preparation and cooking methods</p>	<p>6. Cup cakes</p> <p>Implementation - Following basic recipes, combining ingredients, cooking methods/ techniques and appropriate processes in line with food preparation and cooking methods</p>	<p>Implementation - Following basic recipes, combining ingredients, cooking methods/ techniques and appropriate processes in line with food preparation and cooking methods</p>	<p>12. Cup cakes</p> <p>Implementation - Following basic recipes, combining ingredients, cooking methods/ techniques and appropriate processes in line with food preparation and cooking methods</p>
Skills	Food Processes, Preparation and Cooking Methods	Food Processes, Preparation and Cooking Methods	Food Processes, Preparation and Cooking Methods	Food Processes, Preparation and Cooking Methods	Food Processes, Preparation and Cooking Methods	Food Processes, Preparation and Cooking Methods
	<p>12 Key Skills</p> <ul style="list-style-type: none"> • General practical skills • Knife Skills • Preparing fruit and vegetables • Use of equipment • Use of cooker • Cooking Methods • Prepare Combine and shape • Raising agents 	<p>12 Key Skills</p> <ul style="list-style-type: none"> • General practical skills • Knife Skills • Preparing fruit and vegetables • Use of equipment • Use of cooker • Cooking Methods • Prepare Combine and shape • Raising agents 	<p>12 Key Skills</p> <ul style="list-style-type: none"> • General practical skills • Knife Skills • Preparing fruit and vegetables • Use of equipment • Use of cooker • Cooking Methods • Prepare Combine and shape • Raising agents 	<p>12 Key Skills</p> <ul style="list-style-type: none"> • General practical skills • Knife Skills • Preparing fruit and vegetables • Use of equipment • Use of cooker • Cooking Methods • Prepare Combine and shape • Raising agents 	<p>12 Key Skills</p> <ul style="list-style-type: none"> • General practical skills • Knife Skills • Preparing fruit and vegetables • Use of equipment • Use of cooker • Cooking Methods • Prepare Combine and shape • Raising agents 	<p>12 Key Skills</p> <ul style="list-style-type: none"> • General practical skills • Knife Skills • Preparing fruit and vegetables • Use of equipment • Use of cooker • Cooking Methods • Prepare Combine and shape • Raising agents
Key questions	What are the main principles of food hygiene & safety?	What is a sensory analysis?	What are the main principles of food hygiene & safety?	What is a sensory analysis?	What are the main principles of food hygiene & safety?	What is a sensory analysis?

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
	<p>Can you identify key kitchen equipment?</p> <p>What are the three heat transfer methods?</p>	<p>What is the Eatwell Guide?</p> <p>Do you know the difference between technique & skill?</p> <p>Do you think your skills have developed?</p>	<p>Can you identify key kitchen equipment?</p> <p>What are the three heat transfer methods?</p>	<p>What is the Eatwell Guide?</p> <p>Do you know the difference between technique & skill?</p> <p>Do you think your skills have developed?</p>	<p>Can you identify key kitchen equipment?</p> <p>What are the three heat transfer methods?</p>	<p>What is the Eatwell Guide?</p> <p>Do you know the difference between technique & skill?</p> <p>Do you think your skills have developed?</p>
Assessment	Product Evaluations & Sensory analysis	Baseline assessment & Knife Skills Assessment	Product Evaluations & Sensory analysis	Baseline assessment & Knife Skills Assessment	Product Evaluations & Sensory analysis	Baseline assessment & Knife Skills Assessment
Literacy/ Numeracy/ SMSC/ Character	<p>Literacy</p> <ul style="list-style-type: none"> • Subject specific vocabulary • Reading Comprehension • Spelling and grammar • Developing quality of written responses • Student development of Glossary of terms <p>Numeracy</p> <ul style="list-style-type: none"> • Temperatures • Weighing and measuring • Portion sizes • Cooking times <p>SMSC/Character</p> <ul style="list-style-type: none"> • Confidence • Negotiation • Teamwork • Budgeting • Appreciation of cultures • Ethics • Social economic impacts • British Values 					