



## Curriculum Map

**Subject: Food Technology**

**Year Group: 8**

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
<b>Content</b>	<b>Underpinning Knowledge</b>					
	<b>Introduction –</b> Intermediate cooking skills, curriculum aims and objectives. Encouraged enquiry and further subject exploration.	<b>Introduction –</b> Intermediate cooking skills, curriculum aims and objectives. Encouraged enquiry and further subject exploration.	<b>Introduction –</b> Intermediate cooking skills, curriculum aims and objectives. Encouraged enquiry and further subject exploration.	<b>Introduction –</b> Intermediate cooking skills, curriculum aims and objectives. Encouraged enquiry and further subject exploration.	<b>Introduction –</b> Intermediate cooking skills, curriculum aims and objectives. Encouraged enquiry and further subject exploration.	<b>Introduction –</b> Intermediate cooking skills, curriculum aims and objectives. Encouraged enquiry and further subject exploration.
	<b>Cooking Comprehension</b>					
	<b>Identification –</b> Expand on kitchen equipment, resources, food sources/processes, science of and subject specific terminology 'Key Words'.  'Key Words'  'Glossary of terms'	<b>Identification –</b> Expand on kitchen equipment, resources, food sources/processes, science of and subject specific terminology 'Key Words'.  'Key Words'  'Glossary of terms'	<b>Identification –</b> Expand on kitchen equipment, resources, food sources/processes, science of and subject specific terminology 'Key Words'.  'Key Words'  'Glossary of terms'	<b>Identification –</b> Expand on kitchen equipment, resources, food sources/processes, science of and subject specific terminology 'Key Words'.  'Key Words'  'Glossary of terms'	<b>Identification –</b> Expand on kitchen equipment, resources, food sources/processes, science of and subject specific terminology 'Key Words'.  'Key Words'  'Glossary of terms'	<b>Identification –</b> Expand on kitchen equipment, resources, food sources/processes, science of and subject specific terminology 'Key Words'.  'Key Words'  'Glossary of terms'
	<b>Design, Make &amp; Evaluate Beginner Recipes</b>					
	<b>1. Bread Rolls</b> <b>2. Mac &amp; Cheese</b> <b>3. Spaghetti</b>	<b>4. Honeycomb</b> <b>5. Shish Kebab</b> <b>6. Pasta dish of</b>	<b>1. Bread Rolls</b> <b>2. Mac &amp; Cheese</b> <b>3. Spaghetti</b>	<b>4. Honeycomb</b> <b>5. Shish Kebab</b> <b>6. Pasta dish of</b>	<b>1. Bread Rolls</b> <b>2. Mac &amp; Cheese</b> <b>3. Spaghetti</b>	<b>4. Honeycomb</b> <b>5. Shish Kebab</b> <b>6. Pasta dish of</b>

	<b>Autumn 1</b>	<b>Autumn 2</b>	<b>Spring 1</b>	<b>Spring 2</b>	<b>Summer 1</b>	<b>Summer 2</b>
	<b>Bolognaise</b>	<b>choice</b>	<b>Bolognaise</b>	<b>choice</b>	<b>Bolognaise</b>	<b>choice</b>
	<b>Implementation –</b> Original ideas Following and developing recipes combining ingredients cooking methods/ techniques and appropriate processes in line with food preparation and cooking methods.	<b>Implementation –</b> Original ideas Following and developing recipes combining ingredients cooking methods/ techniques and appropriate processes in line with food preparation and cooking methods.	<b>Implementation –</b> Original ideas Following and developing recipes combining ingredients cooking methods/ techniques and appropriate processes in line with food preparation and cooking methods.	<b>Implementation –</b> Original ideas Following and developing recipes combining ingredients cooking methods/ techniques and appropriate processes in line with food preparation and cooking methods.	<b>Implementation –</b> Original ideas Following and developing recipes combining ingredients cooking methods/ techniques and appropriate processes in line with food preparation and cooking methods.	<b>Implementation –</b> Original ideas Following and developing recipes combining ingredients cooking methods/ techniques and appropriate processes in line with food preparation and cooking methods.
	<b>Food Processes, Preparation and Cooking Methods</b>					
	<b>12 Key Skills</b> <ul style="list-style-type: none"> <li>• General practical skills</li> <li>• Knife Skills</li> <li>• Preparing fruit and vegetables</li> <li>• Use of equipment</li> <li>• Use of cooker</li> <li>• Cooking Methods</li> <li>• Prepare Combine and shape</li> <li>• Sauce making</li> <li>• Dough</li> <li>• Raising agents</li> <li>• Tenderising &amp; Marinate</li> </ul>	<b>12 Key Skills</b> <ul style="list-style-type: none"> <li>• General practical skills</li> <li>• Knife Skills</li> <li>• Preparing fruit and vegetables</li> <li>• Use of equipment</li> <li>• Use of cooker</li> <li>• Cooking Methods</li> <li>• Prepare Combine and shape</li> <li>• Sauce making</li> <li>• Dough</li> <li>• Raising agents</li> <li>• Tenderising &amp; Marinate</li> </ul>	<b>12 Key Skills</b> <ul style="list-style-type: none"> <li>• General practical skills</li> <li>• Knife Skills</li> <li>• Preparing fruit and vegetables</li> <li>• Use of equipment</li> <li>• Use of cooker</li> <li>• Cooking Methods</li> <li>• Prepare Combine and shape</li> <li>• Sauce making</li> <li>• Dough</li> <li>• Raising agents</li> <li>• Tenderising &amp; Marinate</li> </ul>	<b>12 Key Skills</b> <ul style="list-style-type: none"> <li>• General practical skills</li> <li>• Knife Skills</li> <li>• Preparing fruit and vegetables</li> <li>• Use of equipment</li> <li>• Use of cooker</li> <li>• Cooking Methods</li> <li>• Prepare Combine and shape</li> <li>• Sauce making</li> <li>• Dough</li> <li>• Raising agents</li> <li>• Tenderising &amp; Marinate</li> </ul>	<b>12 Key Skills</b> <ul style="list-style-type: none"> <li>• General practical skills</li> <li>• Knife Skills</li> <li>• Preparing fruit and vegetables</li> <li>• Use of equipment</li> <li>• Use of cooker</li> <li>• Cooking Methods</li> <li>• Prepare Combine and shape</li> <li>• Sauce making</li> <li>• Dough</li> <li>• Raising agents</li> <li>• Tenderising &amp; Marinate</li> </ul>	<b>12 Key Skills</b> <ul style="list-style-type: none"> <li>• General practical skills</li> <li>• Knife Skills</li> <li>• Preparing fruit and vegetables</li> <li>• Use of equipment</li> <li>• Use of cooker</li> <li>• Cooking Methods</li> <li>• Prepare Combine and shape</li> <li>• Sauce making</li> <li>• Dough</li> <li>• Raising agents</li> <li>• Tenderising &amp; Marinate</li> </ul>

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
	Identify, use and adjust heat transfer and cooking methods...  1. Convection 2. Conduction 3. Radiation	Identify, use and adjust heat transfer and cooking methods...  4. Convection 5. Conduction 6. Radiation	Identify, use and adjust heat transfer and cooking methods...  7. Convection 8. Conduction 9. Radiation	Identify, use and adjust heat transfer and cooking methods...  10. Convection 11. Conduction 12. Radiation	Identify, use and adjust heat transfer and cooking methods...  13. Convection 14. Conduction 15. Radiation	Identify, use and adjust heat transfer and cooking methods...  16. Convection 17. Conduction 18. Radiation
<b>Key questions</b>	What are the Key principles of Health and safety? What is the eat well guide? What are the types of heat transfer? What are the types of cooking methods? What are chemical and Biological Raising agents?	What are the different types of sauces? What would I put in a pasta dish? What is Marinade?	What are the Key principles of Health and safety? What is the eat well guide? What are the types of heat transfer? What are the types of cooking methods? What are chemical and Biological Raising agents?	What are the different types of sauces? What would I put in a pasta dish? What is Marinade?	What are the Key principles of Health and safety? What is the eat well guide? What are the types of heat transfer? What are the types of cooking methods? What are chemical and Biological Raising agents?	What are the different types of sauces? What would I put in a pasta dish? What is Marinade?
<b>Assessment</b>	Product Evaluations & Sensory analysis	Project Assessment & Evaluation	Product Evaluations & Sensory analysis	Project Assessment & Evaluation	Product Evaluations & Sensory analysis	Project Assessment & Evaluation
<b>Literacy/ Numeracy/ SMSC/ Character</b>	<p><b>Literacy</b></p> <ul style="list-style-type: none"> <li>• Subject specific vocabulary</li> <li>• Reading Comprehension</li> <li>• Spelling and grammar</li> <li>• Developing quality of written responses</li> <li>• Student development of Glossary of terms</li> </ul> <p><b>Numeracy</b></p> <ul style="list-style-type: none"> <li>• Temperatures</li> </ul>					

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
	<ul style="list-style-type: none"> <li>• Weighing and measuring</li> <li>• Portion sizes</li> <li>• Cooking times</li> </ul> <p><b>SMSC/Character</b></p> <ul style="list-style-type: none"> <li>• Confidence</li> <li>• Negotiation</li> <li>• Teamwork</li> <li>• Budgeting</li> <li>• Appreciation of cultures</li> <li>• Ethics</li> <li>• Social economic impacts</li> <li>• British Values</li> </ul>					