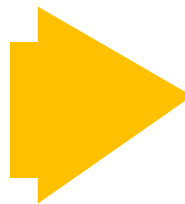


Food Technology Learning Journey

Prepares you for further study or roles in:
 Chef, Nutritionist, Cake Decorator, Food Stylist, Sports Science, Food Technologist, Childcare,
 Caterer, Restaurant Manager, Nutritional Therapist, Product developer, Research Scientist



Contributing factors to the success of hospitality and catering provision

Preparation for the written exam

Working in the hospitality and catering industry



3 1/2 hour practical food exam

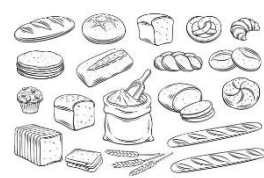
Designing and planning two dishes

Understand the importance of nutrition when planning menus



Plan the production of dishes for a menu

Costs and profit



Breads of the world. Ciabatta Challenge

Non Examined Assessment (NEA)

YEAR 11

High Level Food Preparation skills

Self evaluation of practical

Exam on nutrients for different groups and nutritional value of foods



Explain how cooking methods impact on nutritional value

Health and safety in hospitality and catering provision of the kitchen and front of house



How many ways can you prepare a potato?



Plating and presentation skills



Macronutrients excess and deficiencies

KS4 – Hospitality and Catering

Complex knife skills

YEAR 10

How hospitality and catering provisions meets health and safety requirements



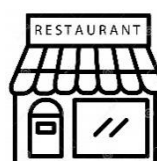
Teacake challenge



Food Safety



Hospitality and catering providers



The symptoms of food induced ill health



Food Poisoning Bacteria in raw meat



The operation of front of house



In Year 9 learners will develop their understanding of the factors that affect peoples choice of food and look in depth at food H&S

What does food give us?

YEAR 9

Factors that affect food choice



Healthy Diets



Common types of food poisoning



Moral and Ethical choices

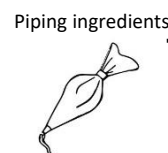


Making Pizza

Milliard Reaction



The operation of the kitchen

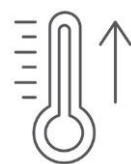


Piping ingredients



Macronutrients

Analysis using star diagrams



Danger Zone

Allergies and intolerances



Scones

Modifying menu dishes to meet customer needs



Rubbing in method

Special Diets and Religion



Cooking terms



Swiss Roll



Gelatinise – Roux sauces Mac and Cheese



Stretching Gluten

Shortening

Apple and Sultana crumble



Staple Foods



Foods of the world

Making bread

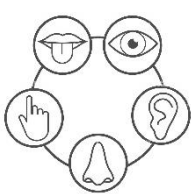
In Year 8 learners will develop confidence of cooking a range of dishes and make informed decisions about food choice.

Basic Food Preparation Skills

Modifying recipes

YEAR 8

In Year 7 learners will develop basic understanding of nutrition and culinary skills



Sensory Analysis

Fruity Flapjacks



Pizza Toast Recipe

rear test

Using the grill



Food Miles



The conditions bacteria need

Food safety and Hygiene recap



Personal Hygiene

Using the oven



Dippy Divers Recipe



Knife skills



Eat Well guide and nutrition

Food Safety

The 4 C's



Health and Safety within the kitchen and food.

YEAR 7

welcome



What we learn and when we learn it!

