

Cardrew Court School Longterm Overview Food Technology

Food plays a fundamental role in our health and wellbeing. Being able to cook is an essential life skill. Our home cooking curriculum is designed to engage learners' interest in food through a combination of theory and practical experience. We aim to support learners' practice and secure cookery skills and go on to enjoy making food for themselves, their school community and family at home. Our curriculum encourages learners to cook and enables them to make informed decisions about a wide range of further learning opportunities and career pathways as well as develop vital life skills that enable them to feed themselves and others affordably and nutritiously, now and later in life.

** Each half term learners will participate in 2 theory lessons and 4 food practical lessons (based on the length of the term, theory lessons will link to the medium term plan.)

| Food Tech | Autumn 1 | Autumn 2 | Spring 1 | Spring 2 | Summer 1 | Summer 2 |
|---|---|------------------------------------|---|---------------------------------------|---|------------------------|
| School Values  |  | |  | |  | |
| Termly and Assembly Themes | Respect | Resilience | Health | Happiness | Kindness | Independence |
| LKS2A | Breakfast Bars & Biscuits | All the Pastry | Bread or Biscuits? | It's all about the Carbs! Rice | What's for Dinner? Super Veggies | Designer Dips |
| LKS2B | Special Breakfast & Brunch | Filo Pastry | Just Cake | It's all about the Carbs! Potatoes | What's for Dinner? Soups | Summertime-Kebabs |
| UKS2A | Breakfast & Brunch | Sweet and Savoury Pastry Delights! | Waste Not Want Not | It's all about the Carbs! Bread | Italy has Arrived? | Summer savouries |
| UKS2B | Breakfast & Brunch: Pancakes: Sweet or Savoury? | Pastry & Bread: Just Bread | Just Desserts: Perfect Puddings | It's all about the Carbs! Noodles | What's for Dinner? Fakeaways | All about the Burgers! |
| Year 7 | Breakfast & Brunch | Savoury or Sweet? | Tasty Treats! | Bread & Crumbs | Savoury Delights | Vegetables Galore |
| Year 8 | Don't Skip Breakfast | How many Pastries & Breads? | Making Cakes Healthy! | Food Science | Cuisines Around the World | Summer is Here! |
| Year 9 BTEC Home Cooking Skills level 1 | Breakfast; the Most Important Meal if the Day! | Scrumptious Savouries | Bella Italia! Too full for Dessert | Level 1 Assessments | Try them All! World Journey | Adventures with food |

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|---|--|---|---|--|---|--|
| Year 10 BTEC Home Cooking Skills level 1 & 2 | What will you choose for breakfast? | Sweet or Savoury, Pastries & Breads | We prefer Italian! | Level 1 Assessments (those not done in Year 9) Or Rice and Potato Dishes | What's for dinner? BBQ Style | Salads and Dressings |
| Year 10 WJEC Hospitality and Catering | Hygiene and Safety (Unit 1 and 2) | Hygiene and Safety (Unit 1 and 2) Understanding the importance of nutrition (Unit 2) | Factors affecting Dishes (Unit 1 and 2) Understanding the importance of nutrition (Unit 2) | Customer requirements in the Hospitality Industry (Unit 1 and Unit 2) | Planning, cooking and serving dishes (Unit 2) Unit 2 Moc | The Hospitality Industry (Unit 1) Planning, cooking and serving dishes (Unit 2) |
| Year 11 BTEC Home Cooking Skills level 1 & 2 | Soups, Stews and Cooking Seasonal Vegetables | Baking: Traditional or Twist? | Level 2 Assessments | Level 2 Assessments | Contrasts | Firm Favourites Food Safety Level 2 |
| Year 11 WJEC Hospitality and Catering | Preparation for Unit 2 assessment | Unit 2 assessment | Unit 2 assessment/ Preparation for Unit 1 exam | Preparation for Unit 1 exam | Unit 1 Exam | Firm Favourites Food Safety Level 2 |