

Henlow Academy Food Technology Curriculum Information

Intent	Implementation	Impact
<p>Food is vital part of our daily life and is essential for life. Our intention is to equip pupils with the knowledge, understanding and skills to be able to feed themselves and others better. We want to inspire students to be inquisitive, creative and confident cooks.</p> <p>There are three core threads that run through our curriculum in enable our students to become confident cooks:</p> <ul style="list-style-type: none">• The practical skills and techniques of cooking• The underlying principles of food science, nutrition and food safety• Food traditions and provenance <p>Our curriculum will encourage students to cook and foster a love and appreciation of home cooked, nutritious food.</p> <p>Key Stage 4</p> <p>AQA Food Preparation & Nutrition is a creative course which focuses on practical cooking skills to ensure pupils develop a thorough understanding of nutrition, food provenance and the working characteristics of food materials.</p> <p>At its heart, this qualification focuses on nurturing pupils' practical cookery skills to give them a strong understanding of nutrition.</p>	<p>The department provides a safe, welcoming, caring and supportive environment where each child is expected to work to a high standard. Pupils in Key stage 4 are able to continue the subject through their option choice. Skills and knowledge are mapped throughout the scheme of work, to ensure consolidation and progression.</p> <p>Pupils should be taught to:</p> <ul style="list-style-type: none">• learn how to cook with reference to safety and hygiene.• cook a repertoire of dishes so that they are able to feed themselves and others a• healthy and varied diet• become competent in a range of cooking techniques [for example, selecting and• preparing ingredients; using utensils and electrical equipment; applying heat in• different ways; using awareness of taste, texture and smell; adapting and using their• own recipes]• understand and apply the principles of a healthy and varied diet• understand where and how a variety of ingredients are grown, reared, caught and• processed.• Understand simple household tasks. <p>Key Stage 4</p> <p>Students carry out two non examined assessment tasks which together account for 50% of their final GCSE grade. NEA1 is a food science investigation task that requires students to investigate how ingredients work. Students research the task, carry out the investigation and analysing/evaluating the results. The NEA2 requires students to carry out their own research, demonstrating technical skills, plan for a final menu, make final dishes and finally evaluate and analyse. Both NEA pieces require students to draw upon their theoretical principles and knowledge from practicals undertaken in Year 10. Students have the opportunity to complete and review the FPN specification. Exam practice is implemented with the use of past papers and mark schemes.</p>	<ul style="list-style-type: none">• Apply the principles of nutrition and healthy eating, whilst instilling a love of cooking in all pupils.• Instil crucial life skills that enables pupils to feed themselves and others during life and make effective choices in the future.• Develop knowledge through theoretical content and allow students to experience practical lessons offering them the chance to refine and demonstrate their food preparation and cooking skills.• Develop knowledge about multicultural foods and enable students to increase their cultural capital by experiencing how different religions and ethical beliefs can impact our everyday food choices.• Enable students to study Food Preparation and Nutrition to allow students to seek healthier options regarding their own nutrition, or that of others, and understand the environmental impacts of the foods we consume; providing opportunity for students to access further opportunities in the catering industry.• Ensure students are challenged and stretched by developing their leadership, organisation, resilience, initiative and communication skills in order to provide foundations for every aspect of school life.

Year 7 Curriculum Plan

Food Technology Rotation – 9 weeks

Theme	Basic understanding of nutrition and culinary skills
Key Concepts	<ul style="list-style-type: none">• Hygiene (Personal and Food)• Kitchen Safety – using the hob, using equipment safely• Food Choices – Eat well guide, functions of ingredients, special diets and religion• Culinary Skills – Accurate weighing, rubbing in method, knife skills• Food Science – Enzyme browning, sensory analysis <p>A range of savoury and sweet dishes will be produced alongside theory</p>
SMSC and British Values	<ul style="list-style-type: none">• Mutual respect and tolerance of those with different faiths and beliefs• Enables students to develop their self knowledge, self esteem and self confidence• Encourage students to accept responsibility of their behaviour and to understand how they can contribute positively to society generally• Encourage respect of other people, encourage respect for democracy including respect for the basis on which the law is made and applied in Britain <p>Careers Link: Discussion around different jobs and opportunities that students can do to foster a love of food. Food Technology careers can be explored at https://www.prospects.ac.uk/careers-advice/what-can-i-do-with-my-degree/food-science</p>
Parental Support	<ul style="list-style-type: none">• Purchasing the ingredients for food technology practical lessons• Students should be encourage to pass on their practical skills to others by sharing recipes of cooking at home• Tasting products made and suggesting improvements and developments that could be made• Encouraging the student to further develop practical skills at home

Year 8 Curriculum Plan

Food Technology Rotation – 9 weeks

Theme	Develop confidence in cooking a range of dishes and make informed decisions about food choice
Key Concepts	<ul style="list-style-type: none">• Nutrition – Healthy eating recap eat well guide, micronutrients, macronutrients• Food Poisoning – Accident prevention, food and temperature, kitchen safety recap, practical routine recap• Functions of Ingredients – Food choice (diet analysis), fats and sugars, diet and lifestyle of vegetarians• Food Provenance -Fairtrade Ethics, seasonal foods, food miles• Culinary Skills <p>A range of savoury and sweet dishes will be produced alongside the theory that is taught</p>
SMSC and British Values	<ul style="list-style-type: none">• Mutual respect and tolerance of those with different faiths and beliefs• Enables students to develop their self knowledge, self esteem and self confidence• Encourage students to accept responsibility of their behaviour and to understand how they can contribute positively to society generally• Encourage respect of other people, encourage respect for democracy including respect for the basis on which the law is made and applied in Britain <p>Careers Link: Discussion around different jobs and opportunities that students can do to foster a love of food. Food Technology careers can be explored at https://www.prospects.ac.uk/careers-advice/what-can-i-do-with-my-degree/food-science</p>
Parental Support	<ul style="list-style-type: none">• Purchasing the ingredients for food technology practical lessons• Students should be encourage to pass on their practical skills to others by sharing recipes of cooking at home• Tasting products made and suggesting improvements and developments that could be made• Encouraging the student to further develop practical skills at home

Year 9 Curriculum Plan

	Autumn	Spring	Summer
Theme	Bread	Pastry	International Cuisine
Key Concepts	<ul style="list-style-type: none"> • Properties of ingredients – taste, texture, aroma and why they are used • Culinary skills – accuracy, neatness, precision • Making dough – using technical skills of shortening, gluten formation, fermentation (proving for bread), use of yeast in bread making • Food styling 	<ul style="list-style-type: none"> • Properties of ingredients – taste, texture, aroma and why they are used • Culinary skills – accuracy, neatness, precision • Making pastry – roll out pastry, line a flan ring, create layers, proving and resting, glazing and finishing such as piped choux pastry • Food styling 	<ul style="list-style-type: none"> • Properties of ingredients – taste, texture, aroma and why they are used • Culinary skills – accuracy, neatness, precision • How to taste and season during the cooking process, change the taste and aroma through the use of infusion and herbs and spices. • Research and investigating impact of different cultures on food choices • Food styling
SMSC and British Values	<ul style="list-style-type: none"> • Mutual respect and tolerance of those with different faiths and beliefs • Enables students to develop their self knowledge, self esteem and self confidence • Encourage students to accept responsibility of their behaviour and to understand how they can contribute positively to society generally • Encourage respect of other people, encourage respect for democracy including respect for the basis on which the law is made and applied in Britain <p>Careers Link: Discussion around different jobs and opportunities that students can do to foster a love of food. Food Technology careers can be explored at https://www.prospects.ac.uk/careers-advice/what-can-i-do-with-my-degree/food-science</p>		
Parental Support	<ul style="list-style-type: none"> • Purchasing the ingredients for food technology practical lessons • Students should be encourage to pass on their practical skills to others by sharing recipes of cooking at home • Tasting products made and suggesting improvements and developments that could be made • Encouraging the student to further develop practical skills at home 		

Year 10 Curriculum Plan

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Theme	Food Nutrition & Health	Food Choice	Food Safety	Food Provenance	Food Science	Nutritional Needs & Health
Key Concepts	<ul style="list-style-type: none"> Macro nutrients Micro nutrients, Nutritional Needs and Health <p>Practical lessons linked to theory topic.</p>	<ul style="list-style-type: none"> Factors affecting Food Choice British and International Cuisines Sensory Evaluation Food Labelling and Marketing. <p>Practical lessons linked to theory topic.</p>	<ul style="list-style-type: none"> Food spoilage Contamination Principles of Food Safety <p>Practical lessons linked to theory topic.</p>	<ul style="list-style-type: none"> Environmental Impact and Sustainability of Food Food Processing and Production <p>Practical lessons linked to theory topic.</p>	<ul style="list-style-type: none"> Cooking of food Heat Transfer and the Functional Chemical Properties of Food <p>Practical lessons linked to theory topic.</p>	<ul style="list-style-type: none"> The relationship between diet and health Why healthy eating is so important and how we can achieve a balanced diet Learn about some of the major diet related health issues <p>Practical lessons linked to theory topic.</p>
SMSC and British Values	<ul style="list-style-type: none"> Mutual respect and tolerance of those with different faiths and beliefs Enables students to develop their self knowledge, self esteem and self confidence Encourage students to accept responsibility of their behaviour and to understand how they can contribute positively to society generally Encourage respect of other people, encourage respect for democracy including respect for the basis on which the law is made and applied in Britain <p>Careers Link: Discussion around different jobs and opportunities that students can do to foster a love of food. Food Technology careers can be explored at https://www.prospects.ac.uk/careers-advice/what-can-i-do-with-my-degree/food-science</p>					
Parental Support	<ul style="list-style-type: none"> Purchasing the ingredients for food technology practical lessons Students should be encourage to pass on their practical skills to others by sharing recipes of cooking at home Tasting products made and suggesting improvements and developments that could be made Encouraging the student to further develop practical skills at home Ensuring homework is completed by students Websites that can help learning: <ul style="list-style-type: none"> ➤ www.bbcgoodfood.co.uk ➤ www.jamieshomecookingskills.com ➤ www.childrensfoodtrust.org.uk/lets-get-cooking ➤ www.foodafactoflife.org.uk ➤ www.bbcbitese.co.uk ➤ www.senecalearning.com/en-GB 					

Year 11 Curriculum Plan

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	
Theme	NEA 1	NEA 2			Revision	
Key Concepts	<p>Students complete an investigation into the brief. They must compete and write up:</p> <ul style="list-style-type: none"> • Task Analysis research • 3 x Practical Investigations • Analysis • Final Evaluation 	<p>Food Preparation Skills</p> <p>Students complete an investigation into their chosen brief before deciding on what to make for their final menu. They must compete and write up the following sections:</p> <ul style="list-style-type: none"> • Task Analysis • Research • Recipe Ideas • Technical Skills • Reasons for Choice • Time plan • Analysis • Final Evaluation 				<ul style="list-style-type: none"> • Food Nutrition and Health • Food Choice • Food Safety • Food Provenance • Food Science • Students will revise the different topics of the course. This will be done through different methods including: <ul style="list-style-type: none"> • Note taking/flash cards • Reading • Testing self/peers • Exam style questions/past papers • Analysing mark schemes • Games
SMSC and British Values	<ul style="list-style-type: none"> • Mutual respect and tolerance of those with different faiths and beliefs • Enables students to develop their self knowledge, self esteem and self confidence • Encourage students to accept responsibility of their behaviour and to understand how they can contribute positively to society generally • Encourage respect of other people, encourage respect for democracy including respect for the basis on which the law is made and applied in Britain <p>Careers Link: Discussion around different jobs and opportunities that students can do to foster a love of food. Food Technology careers can be explored at https://www.prospects.ac.uk/careers-advice/what-can-i-do-with-my-degree/food-science</p>					
Parental Support	<ul style="list-style-type: none"> • Purchasing the ingredients for food technology practical lessons • Students should be encourage to pass on their practical skills to others by sharing recipes of cooking at home • Tasting products made and suggesting improvements and developments that could be made • Encouraging the student to further develop practical skills at home • Ensuring homework is completed by students • Websites that can help learning: <ul style="list-style-type: none"> ➤ www.bbcgoodfood.co.uk ➤ www.jamieshomecookingskills.com ➤ www.childrensfoodtrust.org.uk/lets-get-cooking ➤ www.foodafactoflife.org.uk ➤ www.bbcbitesize.co.uk ➤ www.senecalearning.com/en-GB 					

Assessment Overview

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 7						First 3 specialisms end of project teacher review
Year 8						First 3 specialisms end of project teacher review
Year 9		End of project teacher review		End of project teacher review		End of project teacher review
Year 10	End of unit assessment	End of unit assessment GCSE Mock Exam	End of unit assessment	End of unit assessment	End of unit assessment GCSE Mock Exams	End of unit assessment
Year 11		NEA 1 coursework deadline	GCSE mock exam	NEA 2 coursework deadline		final exam