

Food Technology Learning Journey



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

X

Contributing factors to the success of hospitality and catering provision



Preparation for the written exam

Working in the hospitality and catering industry



3 ½ 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

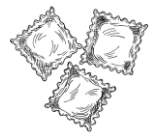


Health and safety in hospitality and catering provision of the kitchen and front of house

How many ways can you prepare a potato?



KS4 – Hospitality and Catering



Macronutrients excess and deficiencies

Teacake challenge



Food Safety



Hospitality and catering providers



Complex knife skills

YEAR 10

The symptoms of food induced ill health



Food Poisoning Bacteria in raw meat



The operation of front of house



How hospitality and catering provisions meets health and safety requirements

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?



Healthy Diets



Common types of food poisoning



Moral and Ethical choices



Making Pizza

Milliard Reaction



Piping ingredients



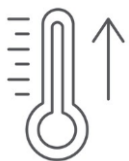
Factors that affect food choice

YEAR 9

Macronutrients



Analysis using star diagrams



Allergies and intolerances



Modifying menu dishes to meet customer needs



Special Diets and Religion



Technical food skills

Cooking terms



Swiss Roll



Gelatinise – Roux sauces Mac and Cheese



Stretching Gluten



Foods of the world

Making bread



Modifying recipes

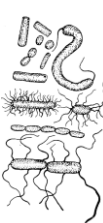
Fruity Flapjacks



Pizza Toast Recipe

rear test

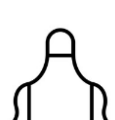
Using the grill



Food Miles



Food safety and Hygiene recap



Personal Hygiene



YEAR 7

welcome



Health and Safety within the kitchen and food.



The 4 C's

Eat Well guide and nutrition



Knife skills

Dippy Divers Recipe



Using the oven

Basic Food Preparation Skills

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

What we learn and when we learn it!

