

KS3 Curriculum Overview- <Food Tech> 2014-15

Year group	Summer 2	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1
7		Health & Safety Knife Skills Hob safety Oven safety	Rubbing in method Healthy Eating Eat well plate	Working with yeast/bread product Designing food products (Pizza)	Raising agents Creaming Method Handling of eggs	Working with meat products Handling of raw meat
8	Healthy Living Different fruit and Vegetables Design smoothies and vegetable juices	Foods that are in season Soups using vegetables that are in season	Nutrition Food Labelling Where does our food come from?	Food Poisoning Cross Contamination	Introduction to main meals	Working with raw meat and recap of handling raw products.

9	Meat production for the food chain Farming of animals for the food chain	Food Poisoning Cooking reheating of products	Foods from around the world Different cultures	Working with different fish products Fish supply into the food chain	International cuisine	International cuisine cont. Introduction and taster sessions to GCSE Catering modules