

Yardleys Curriculum Aims

- To achieve academic excellence
- To educate the 'whole child' so they are ready for life
- To work collaboratively and ethically to provide education of the highest standard

FOOD TECHNOLOGY – KEY STAGE 3

Curriculum Overview

Intent: we want students to understand how simple it is to prepare their own food and to understand the impact good food choices can make on health and lifestyle. They learn about all the main food groups and how their nutritional value contributes towards a healthy lifestyle. They learn about food storage and hygiene and to think about food providence, e.g, how and where it is produced. They develop a wide range of practical skills in the kitchens preparing, cooking and presenting savoury and sweet dishes. The dishes chosen reflect the cultural diversity found in the UK, but also include dishes students will be less familiar with from different culture and countries around the world. As they progress through KS3 students are encouraged to cook more diverse and complex dishes and often with an emphasis on giving them ideas and options for cooking at home.

The curriculum is based around two key concepts:

1. Ingredients
2. Making

	Year 7				Year 8			Year 9
	Health and Safety in the food room	The Eat Well Guide	My Daily Diet	Bacteria and high-risk foods	Health and Safety in the food room	Functions of ingredients Working independently in the food room	Contamination	Enrichment
SUBSTANTIVE KNOWLEDGE	Ingredients <ul style="list-style-type: none"> • Health and safety rules • Using the food room • Identifying the 4Cs 	Ingredients <ul style="list-style-type: none"> • The Eat well guide • Vitamins and minerals • Cross contamination • Health and safety using a chef's knife • Daily diet 	Ingredients <ul style="list-style-type: none"> • Evaluating • Identifying foods • Connectives • Analysis of unsatisfactory intake 	Ingredients <ul style="list-style-type: none"> • The 4Cs • Pathogens • Temperatures • Food storage • Contamination 	Ingredients <ul style="list-style-type: none"> • Health and safety INDUSTRY • Food safety Role of an EHO • Types of Contaminations 	Ingredients <ul style="list-style-type: none"> • The 4cs • How to measure and weigh • Expectations • How to follow a recipe 	Ingredients <ul style="list-style-type: none"> • Identifying variety of contaminations • Type of bacteria • Types of bacteria • Factors to consider 	Ingredients <ul style="list-style-type: none"> • Health and safety rules • Using the food room • Knife skills • Planning quality control

					<ul style="list-style-type: none"> • Food storage and temperatures 		<ul style="list-style-type: none"> • Temperatures and food storage 	<ul style="list-style-type: none"> • Function of ingredients
DISCIPLINARY KNOWLEDGE	<p>Making</p> <ul style="list-style-type: none"> • Follow health and safety rules • Develop knowledge of food room • Weighing • Combining • Shaping • Rubbing in • Measuring 	<p>Making</p> <ul style="list-style-type: none"> • Making • Weighing • Chopping skills • Rubbing in • Knife skills bridge claw hand 	<p>Making</p> <ul style="list-style-type: none"> • Follow a recipe • Use of equipment • Mis en place • Grating • Roux • Sauteing • Frying • Combining • Mixing • seasoning 	<p>Use of videos and links to inside the factory.</p> <p>Visit / taste testing with a vegan visitor.</p> <p>Identifying links within H&C industry.</p> <p>Possible links with UCB.</p> <p>Weighing, combing Rolling Shaping</p>	<p>Making</p> <ul style="list-style-type: none"> • Identify nutrients for health and well being • Identify nutrients in a dish • Adapting dishes • Rubbing in • Measuring • Shaping • Rolling out • Kneading • Combining 	<p>Making</p> <ul style="list-style-type: none"> • The rules of the room • The 4Cs • How to use equipment and utensils • Identifying the equipment • Weighing • Measuring • Skills and techniques • Grating • Bridge , Claw hand • Shaping • Kneading • Combining 	<p>Making</p> <ul style="list-style-type: none"> • Creating a dish • Using large equipment • Nutrients in the dish • Skills and techniques • Independently following a recipe 	<p>Making</p> <ul style="list-style-type: none"> • Rolling • Weighing • combining • Shaping • grating • Chopping skills • Follow a recipe • Use of equipment • Mis en place <p>Garlic bread Cheese twists Apple crumble Rotation Short bread</p>
ASSESSMENT	➤ SCONES	➤ APPLE CRUMBLE	➤ ROUX PASTA BAKE ➤ OMR	➤ MELTING MOMENTS	➤ BREAD PLAIT ➤ CINNAMON ROLLS	➤ PIZZA-CHEESE ONION PASTIES ➤ OMR	➤ SHORTBREAD	➤ GARLIC BREAD ➤ CHEESE TWISTS ➤ APPLE CRUMBLE ➤ SHORT BREAD