

Wennington Hall School

Food Technology Curriculum Map 2021-22



Curriculum Mapping 2020 – 2021

Subject	Autumn				Spring				Summer			
English	Half Term 1	Skills/Knowledge	Half Term 2	Skills/Knowledge	Half Term 3	Skills/Knowledge	Half Term 4	Skills/Knowledge	Half Term 5	Skills/Knowledge	Half Term 6	Skills/Knowledge
Year 7	<p>Food tasting and sensory evaluation</p> <p>Sensory Testing How do humans taste things? What are our senses? How do our senses influence our choice of food?</p> <p>Nutrition What are nutrients? What foods contain what nutrients?</p> <p>Waste food and Packaging Why do we throw food away? Why do shops waste food? How do producers waste food?</p> <p>Smoothies</p> <p>Practical Skills S1: General Skills: Weigh and measure S2: Knife skills: Peel, cut S3: Preparing fruit & veg: peel, segment, blend, juice S5: Use of blender, use of food processor. S12: Presentation skills</p> <p>Health, Safety and Hygiene Kitchen protocol for hygiene. Cleaning equipment and surfaces. Storing food. Use by dates Sell by dates Knowing when food is fresh. Cross contamination</p>	<p>Decorating and presentation</p> <p>Buttercream</p> <p>Icings</p> <p>Decorating cupcakes</p> <p>Pancakes: Jewish festival</p>	<p>Practical skills S1: General: Weigh and measure What is buttercream? What is the creaming method? Why is presentation important? S5: Use of mixer S7: Creaming method S12: Presentation skills</p> <p>Nutrition: Fats, Carbohydrates Why do we need Fats Why do we need Carbohydrates? What are the different kinds of carbohydrates?</p> <p>Food Choices: Cultural, Religios and Moral What is a religious food choice? What is an ethical food choice?</p> <p>Health, Safety and Hygiene Kitchen protocol for hygiene. Cleaning equipment and surfaces. Storing food. Use by dates Sell by dates Knowing when food is fresh.</p> <p>Additives: What is an additive?Vanilla essence, food colourings</p>	<p>Protein Snacks – Hob and Oven</p> <p>Eggy bread or poached eggs on toast</p> <p>Spicy Mexican bean wrap with cheese</p> <p>Sausage and bean pasty</p> <p>Soup</p>	<p>Nutrition: Proteins Why do we need proteins?</p> <p>Food science: What happens to protein when it is cooked? Irreversible reaction.</p> <p>Practical skills S1: Prepare ingredients and equipment, select and adjust cooking times, test for readiness, seasoning S2: Knife skills S3: Preparing vegetables S4: Using the grill, using the hob, using the oven S5: Use of blender S6: use of hob: simmering, poaching S7: Prepare, combine and shape: roll out pastry, coat S12: Presentation skills</p> <p>Health, Safety and Hygiene Kitchen protocol for hygiene. Cleaning equipment and surfaces. Storing food. Use by dates Sell by dates Knowing when food is fresh. Cross contamination</p>	<p>Carbohydrate meal bases:</p> <p>Bread</p> <p>Pasta</p> <p>Potato</p> <p>Flour</p> <p>Batter Mix - Pancakes</p>	<p>Primary and secondary food processing What is primary food processing? What is secondary food processing? Nutrition: Carbohydrates: What are the different kinds of carbohydrates? Cultural, Religious and Moral Food Choices Religious food choices, cultural traditions. Health, Safety and Hygiene Kitchen protocol for hygiene. Cleaning equipment and surfaces. Storing food. Use by dates Sell by dates Knowing when food is fresh. Cross contamination Practical skills S1: Prepare ingredients and equipment, select and adjust cooking times, test for readiness, seasoning S2: Knife skills S3: Preparing vegetables S4: Using the grill, using the hob, using the oven S5: Use of blender S6: use of hob: simmering, poaching S7: Prepare, combine and shape: roll out pastry, coat S10: Dough S12: Presentation skills</p>	<p>Baking – Oven</p> <p>Baking favourites – pupil voice</p>	<p>Food choices: allergies Health</p> <p>Nutrition: Vitamins, minerals and fibre. What nutrients are present in foods?.</p> <p>Health, Safety and Hygiene Kitchen protocol for hygiene. Cleaning equipment and surfaces. Storing food. Use by dates Sell by dates Knowing when food is fresh. Cross contamination</p> <p>Practical skills S1: Prepare ingredients and equipment, select and adjust cooking times, test for readiness, seasoning S2: Knife skills S3: Preparing vegetables S4: Using the grill, using the hob, using the oven S5: Use of blender S6: use of hob: simmering, poaching S7: Prepare, combine and shape: roll out pastry, coat S12: Presentation skills</p>	<p>International foods</p> <p>Stir fry Kebabs Curry & Rice</p>	<p>Nutrition: Protein – which foods contain protein. The Eatwell Guide.</p> <p>Health, Safety and Hygiene Kitchen protocol for hygiene. Cleaning equipment and surfaces. Storing food. Use by dates Sell by dates Knowing when food is fresh. Cross contamination</p> <p>Practical skills S1: Prepare ingredients and equipment, select and adjust cooking times, test for readiness, seasoning S2: Knife skills S3: Preparing vegetables S4: Using the hob S6: shallow frying, sauteing: simmering S7: Prepare, combine and shape: S12: Presentation skills</p>	

Amendments to plan

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Year 8	<p>Food tasting and sensory evaluation</p> <p>Smoothies</p>	<p>Sensory Testing Why are tests used to evaluate products? What is preference testing?</p> <p>Nutrition Vitamins, minerals How vitamins and minerals are used in the body and why they are needed.</p> <p>Waste Food and packaging How does packaging protect and preserve food? Why can packaging be bad for the environment? How can we reduce the environmental impact of packaging?</p> <p>Practical Skills S1: General Skills: Weigh and measure S2: Knife skills: Peel, cut S3: Preparing fruit & veg: peel, segment, blend, juice S5: Use of blender, use of food processor. Cross contamination S12: Presentation skills</p>	<p>Decorating and presentation</p> <p>Buttercream</p> <p>Icings</p> <p>Decorating cupcakes</p> <p>Pancakes: Jewish festival</p>	<p>Practical skills S1: General: Weigh and measure What is buttercream? What is the creaming method? Why is presentation important? S5: Use of mixer S7: Creaming method S12: Presentation skills</p> <p>Nutrition: Fats, What are the different kinds of carbohydrates? Molecular level –simple sugars and long chain carbs.</p> <p>Food Choices: Cultural, Religions and Moral Jewish views on food:Kosher</p> <p>Health, Safety and Hygiene Kitchen protocol for hygiene. Cleaning equipment and surfaces. Storing food. Use by dates Sell by dates Knowing when food is fresh.</p> <p>Food Science: Additives: Other additives – flavourings and colourings</p>	<p>Protein Snacks – Hob and Oven</p> <p>Eggs and their properties</p> <p>Eggy bread, poached eggs on toast</p> <p>Spicy Mexican bean wrap with cheese</p> <p>Sausage and bean pasty</p> <p>Soup</p>	<p>Nutrition: Proteins What are proteins made of? Different people need different amounts of protein.</p> <p>Food science: Properties of ingredients, coagulation</p> <p>Practical skills S1: Prepare ingredients and equipment, select and adjust cooking times, test for readiness, seasoning S2: Knife skills S3: Preparing vegetables S4: Using the grill, using the hob, using the oven S5: Use of blender S6: use of hob: simmering,poaching S7: Prepare,combine and shape: roll out pastry, coat S12: Presentation skills</p> <p>Health, Safety and Hygiene Kitchen protocol for hygiene. Cleaning equipment and surfaces. Storing food. Use by dates Sell by dates Knowing when food is fresh. Cross contamination</p>	<p>Carbohydrate meal bases:</p> <p>Bread</p> <p>Pasta</p> <p>Potato</p> <p>Flour</p> <p>Batter Mix - Pancakes</p>	<p>Primary and secondary food processing Food processing techniques Nutrition: Carbohydrates: What are the different kinds of carbohydrates? Starch. Eatwell guide. Cultural, Religious and Moral Food Choices Religious food choices, cultural traditions. Health, Safety and Hygiene Kitchen protocol for hygiene. Cleaning equipment and surfaces.Storing food. Use by dates Sell by dates. Knowing when food is fresh. Cross contamination Practical skills S1: Prepare ingredients and equipment, select and adjust cooking times, test for readiness, seasoning S2: Knife skills S3: Preparing vegetables S4: Using the grill, using the hob, using the oven S5: Use of blender S6: use of hob: simmering, boiling, baking, roasting S7: Prepare,combine and shape: roll out pastry, coat S10: Dough S12: Presentation skills</p>	<p>Baking favourites – pupil voice</p> <p>Substitution</p>	<p>Food choices: allergies Health, substitution.</p> <p>Nutrition: Vitamins, minerals and fibre. What nutrients are present in foods? The Eatwell guide.</p> <p>Health, Safety and Hygiene Kitchen protocol for hygiene. Cleaning equipment and surfaces. Storing food. Use by dates Sell by dates Knowing when food is fresh. Cross contamination</p> <p>Practical skills S1: Prepare ingredients and equipment, select and adjust cooking times, test for readiness, seasoning S2: Knife skills S3: Preparing vegetables S4: Using the hob S6: shallow frying, sauteing: simmering S7: Prepare,combine and shape: roll out pastry, coat S12: Presentation skills</p>	<p>International foods</p> <p>Stir fry Kebabs Curry & Rice Rice variations Chips n curry sauce</p>	<p>Nutrition: Protein – Protein complementation.</p> <p>Health, Safety and Hygiene Kitchen protocol for hygiene. Cleaning equipment and surfaces. Storing food. Use by dates Sell by dates Knowing when food is fresh. Cross contamination</p> <p>Practical skills S1: Prepare ingredients and equipment, select and adjust cooking times, test for readiness, seasoning S2: Knife skills S3: Preparing vegetables S4: Using the hob S6: shallow frying, sauteing: simmering S7: Prepare, combine and shape: S8: sauce making S12: Presentation skills</p>

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Year 9	<p>Food tasting and sensory evaluation</p>	<p>Sensory Testing Why are tests used to evaluate products? What is discrimination testing?</p> <p>Nutrition: Vitamins and minerals. Deficiency and disease. What happens when we do not get enough of each vitamin? Fibre, water</p> <p>Food miles and the carbon footprint. Where does food come from? How can we reduce food miles? What is the Carbon Footprint?</p> <p>Practical Skills S1: General Skills: Weigh and measure S2: Knife skills: Peel, cut S3: Preparing fruit & veg: peel, segment, blend, juice S5: Use of blender, use of food processor. S12: Presentation Skills</p>	<p>Decorating and presentation</p> <p>Buttercream</p> <p>Icings</p> <p>Spun sugar</p> <p>Pancakes: Jewish festival</p>	<p>Practical Skills S1: General: Weigh and measure What is buttercream? What is the creaming method? Why is presentation important? S5: Use of mixer S7: Creaming method S12: Presentation skills</p> <p>Nutrition: Fats, Carbohydrates, Sugar. How much of our energy should come from Fats? How much of our energy should come from Carbs? Excess and deficiency of fats. Diet related health problems.</p> <p>Food Choices: Cultural, Religios and Moral Different religions have different views of food. Other religions.</p> <p>Health, Safety and Hygiene Kitchen protocol for hygiene. Cleaning equipment and surfaces. Storing food. Use by dates Sell by dates Knowing when food is fresh.</p> <p>Food Science: Additives: Flavourings, colourings, Presevatives, Emulsifiers and stabilisers. Disadvantages of additives.</p>	<p>Protein Snacks – Hob and Oven</p> <p>Eggs and their properties Meragunges, Spaghetti carbonara</p> <p>Spicy Mexican bean wrap with cheese</p> <p>Sausage and bean pasty</p> <p>Soups/ Vegetable fricasse</p>	<p>Nutrition: Proteins Protein excess and deficiency.</p> <p>Food choices: Energy content</p> <p>Food science: Properties of ingredients, coagulation, emulsification, foams, gelatinisation.</p> <p>Practical skills S1: Prepare ingredients and equipment, select and adjust cooking times, test for readiness, seasoning S2: Knife skills S3: Preparing vegetables S4: Using the grill, using the hob, using the oven S5: Use of blender S6: use of hob: simmering, poaching S7: Prepare, combine and shape: roll out pastry, coat S8: Roux sauce & gelatinisation S12: Presentation skills</p> <p>Health, Safety and Hygiene Kitchen protocol for hygiene. Cleaning equipment and surfaces. Storing food. Use by dates Sell by dates Knowing when food is fresh. Cross contamination</p>	<p>Carbohydrate meal bases:</p> <p>Bread</p> <p>Pasta</p> <p>Potato</p> <p>Flour</p> <p>Batter Mix - Pancakes</p>	<p>Food processing: Primary: Wheat to flour, Heat treatment of milk. Secondary: Flour to pasta, milk to cheese. Nutrition: Carbohydrates: What are the different kinds of carbohydrates - revisit with analysis. Starch. Food science: Role of gluten. Food Choices Religious food choices, cultural traditions. Health, Safety and Hygiene Kitchen protocol for hygiene. Cleaning equipment and surfaces. Storing food. Use by dates Sell by dates. Knowing when food is fresh. Cross contamination Practical skills S1: Prepare ingredients and equipment, select and adjust cooking times, test for readiness, seasoning S2: Knife skills S3: Preparing vegetables S4: Using the grill, using the hob, using the oven S5: Use of blender S6: use of hob: simmering, boiling, baking, roasting S7: Prepare, combine and shape: roll out pastry, coat S8: Sauce making: roux S10: Dough S12: Presentation skills</p>	<p>Baking favourites – pupil voice</p> <p>Substitution</p>	<p>Food choices: allergies, intolerances and diseases, Health, substitution</p> <p>Nutrition: Vitamins, minerals and fibre. What nutrients are present in foods? The Eatwell guide and Energy % sources. How to improve the nutrient value of dishes.</p> <p>Health, Safety and Hygiene Kitchen protocol for hygiene. Cleaning equipment and surfaces. Storing food. Use by dates Sell by dates Knowing when food is fresh. Cross contamination</p> <p>Practical skills S1: Prepare ingredients and equipment, select and adjust cooking times, test for readiness, seasoning S2: Knife skills S3: Preparing vegetables S4: Using the hob S6: shallow frying, sauteing: simmering S7: Prepare, combine and shape: roll out pastry, coat S12: Presentation skills</p>	<p>International foods</p> <p>Stir fry Kebabs Curry & Rice Rice variations Marinating Sauces</p>	<p>Nutrition and food choice: Protein complementation meat and substitutes/and plant based substitutes.</p> <p>Health, Safety and Hygiene Kitchen protocol for hygiene. Cleaning equipment and surfaces. Storing food. Use by dates Sell by dates Knowing when food is fresh. Cross contamination</p> <p>Practical skills S1: Prepare ingredients and equipment, select and adjust cooking times, test for readiness, seasoning S2: Knife skills S3: Preparing vegetables S4: Using the hob S6: shallow frying, sauteing: simmering S7: Prepare, combine and shape: roll out pastry, coat S8: Sauce making: reduction (bbq sauce) S9: Marinating S12: Presentation skills</p>

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Year 10	Food tasting and sensory evaluation	<p>Food Testing How are food characteristics compared? How can food tests be made fair and unbiased?</p> <p>Food Provenance: Global food production How can food production contribute to climate change? How can climate change affect food production? Food provenance: Waste food and packaging</p> <p>Practical Skills S1: General Skills: Weigh and measure S2: Knife skills: Peel, cut S3: Preparing fruit & veg: peel, segment, blend, juice S5: Use of blender, use of food processor. S12: Presentation Skills</p> <p>Health, Safety and Hygiene</p>	<p>Corned Beef Hash</p> <p>Millies Cookies</p> <p>Pizza</p> <p>Sweet potato wedges with home made BBQ sauce</p> <p>Pancakes</p>	<p>Nutrition: Fibre, Nutritional needs of different age groups, Planning meals for different groups, Energy needs, Carbohydrates and sugars, Healthy Eating Guidelines</p> <p>Food science: Changing properties – proteins, Changing properties – carbohydrates, Cooking methods – dry methods.</p> <p>Food safety: Storing food safely</p> <p>Food choice: Cultural, religious and moral food choices.</p> <p>Health, Safety and Hygiene</p>	<p>Spicy Noodles</p> <p>Shortbread</p> <p>Spaghetti Carbonara</p> <p>Vegetable Fricassee</p> <p>Burgers or sausage and baked beans pasty with cauliflower in cheese sauce</p>	<p>Nutrition: Vitamins – Fat soluble, water soluble, Minerals and Trace elements.</p> <p>Food science: Raising agents, Changing properties: Fats and oils, Changing properties: Proteins</p> <p>Food Choice: International Cuisines, Moral food choices</p> <p>Practical skills S1: Prepare ingredients and equipment, select and adjust cooking times, test for readiness, seasoning S2: Knife skills S3: Preparing vegetables S4: Using the grill, using the hob, using the oven S5: Use of blender S6: use of hob: simmering, poaching S7: Prepare, combine and shape: roll out pastry, coat S8: Roux sauce & gelatinisation S12: Presentation skills</p> <p>Health, Safety and Hygiene</p>	<p>Coffee Bombs Tyler's Cookie Skillet</p> <p>Carbohydrate meal bases:</p> <p>Bread</p> <p>Pasta</p> <p>Potato</p> <p>Flour</p> <p>Batter Mix - Pancakes</p>	<p>Food Safety: Preparing food safely.</p> <p>Food provenance: Global food production, Food miles and Carbon Footprint</p> <p>Food choices: Influences on food choice, Moral food choices</p> <p>Food science: Changing properties: Fats and oils.</p> <p>Nutrition: Nutritional needs of different age groups, Diet-related health problems</p> <p>Practical skills S1: Prepare ingredients and equipment, select and adjust cooking times, test for readiness, seasoning S2: Knife skills S3: Preparing vegetables S4: Using the grill, using the hob, using the oven S5: Use of blender S6: use of hob: simmering, boiling, baking, roasting S7: Prepare, combine and shape: roll out pastry, coat S8: Sauce making: roux S10: Dough S12: Presentation skills</p> <p>Health, Safety and Hygiene</p>	<p>Salt and Pepper Chicken</p> <p>Sticky Toffee Pudding</p> <p>Corn on the cob, Guacamole demo & Doritos</p> <p>Eton Mess</p> <p>Pork and Apple Burgers</p> <p>Pizza</p>	<p>Food Provenance: Primary & secondary food processing. Food miles and Carbon Footprint. Reared food.</p> <p>Food Science: Raising agents, Cooking methods: Water based. Changing properties: Proteins</p> <p>Nutrition: Carbohydrates Proteins</p> <p>Food choices: Moral Food choices</p> <p>Food safety: Food spoilage Storing food safely.</p> <p>Practical skills S1: Prepare ingredients and equipment, select and adjust cooking times, test for readiness, seasoning S2: Knife skills S3: Preparing vegetables S4: Using the grill, using the hob, using the oven S5: Use of blender S6: use of hob: simmering, poaching S7: Prepare, combine and shape: roll out pastry, coat S12: Presentation skills</p> <p>Health, Safety and Hygiene</p>	<p>Apple Crumble</p> <p>Spicy Egg Fried Rice</p> <p>Marinated Chicken Kebabs and Flatbreads</p> <p>Tikka Marinated Chicken Curry and Rice</p> <p>Chocolate Muffins</p> <p>Pizza</p>	<p>Food safety: Food spoilage</p> <p>Nutrition: Proteins</p> <p>Food provenance: Food miles and carbon footprint. Grown food.</p> <p>Food science: Raising agents. Changing properties: Proteins.</p> <p>Practical skills S1: Prepare ingredients and equipment, select and adjust cooking times, test for readiness, seasoning S2: Knife skills S3: Preparing vegetables S4: Using the hob S6: shallow frying, sauteing: simmering S7: Prepare, combine and shape: S8: Sauce making: reduction (bbq sauce) S9: Marinating S12: Presentation skills</p> <p>Health, Safety and Hygiene</p>

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Year 11	<p>Food tasting and sensory evaluation</p>	<p>Sensory testing: Profiling tests.</p> <p>Designing food tests on own menus.</p> <p>Global food production What is food security? Why do we need to produce more food? What is Fairtrade?</p> <p>Research: Research and information/data analysis</p>	<p>Tea bread</p> <p>Millies Cookies</p> <p>Pizza</p> <p>Sweet potato wedges with home made BBQ sauce</p> <p>Pancakes</p>	<p>Nutrition: Nutritional needs of different age groups, Planning meals for different groups, Energy needs, Carbohydrates and sugars, Healthy Eating Guidelines</p> <p>Food science: Changing properties – proteins, Changing properties – carbohydrates, Cooking methods – dry methods.</p> <p>Food safety: Storing food safely</p> <p>Food choice: Cultural, religious and moral food choices.</p> <p>Research: Research and information/data analysis</p> <p>Scheduling: planning timescales for cooking</p> <p>Health, Safety and Hygiene</p>	<p>Spicy Noodles</p> <p>Shortbread</p> <p>Spaghetti Carbonara</p> <p>Vegetable Fricassee</p>	<p>Nutrition: Vitamins – Fat soluble, water soluble, Minerals and Trace elements.</p> <p>Food science: Raising agents, Changing properties: Fats and oils, Changing properties: Proteins</p> <p>Food Choice: International Cuisines, Moral food choices</p> <p>Practical skills S1: Prepare ingredients and equipment, select and adjust cooking times, test for readiness, seasoning S2: Knife skills S3: Preparing vegetables S4: Using the grill, using the hob, using the oven S5: Use of blender S6: use of hob: simmering, poaching S7: Prepare, combine and shape: roll out pastry, coat S8: Roux sauce & gelatinisation S12: Presentation skills</p> <p>Health, Safety and Hygiene</p>	<p>Coffee Bombs</p> <p>Carbohydrate meal bases:</p> <p>Bread</p> <p>Pasta</p> <p>Potato</p> <p>Flour</p> <p>Batter Mix - Pancakes</p>	<p>Food Safety: Preparing food safely.</p> <p>Food provenance: Global food production, Food miles and Carbon Footprint</p> <p>Food choices: Influences on food choice, Moral food choices</p> <p>Food science: Changing properties: Fats and oils.</p> <p>Nutrition: Nutritional needs of different age groups, Diet-related health problems</p> <p>Practical skills S1: Prepare ingredients and equipment, select and adjust cooking times, test for readiness, seasoning S2: Knife skills S3: Preparing vegetables S4: Using the grill, using the hob, using the oven S5: Use of blender S6: use of hob: simmering, boiling, baking, roasting S7: Prepare, combine and shape: roll out pastry, coat S8: Sauce making: roux S10: Dough S12: Presentation skills</p> <p>Health, Safety and Hygiene</p>	<p>Baking favourites – pupil voice</p> <p>Substitution</p>			

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