

Year 7 to 11 Curriculum Map 2016-2017

Subject: Food Tech (Year 7&8), Food Prep (Year 9), & Hospitality and Catering (Year 10&11)

Year	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
7	Health and Safety in the kitchen, Hygiene, Healthy Eating. (including fruit salad, pasta salad) 7X – 10 week course 7Y - Termly	Kebabs Pizza Practical Assesemnt	Repeat New Group	Repeat	Repeat New Group	Repeat
8	International Foods from around the World (including Staple Foods: fresh pasta, taste-testing, rice dish) 8X – 10 week course 8Y - Termly	Spicy foods American Muffins Practical Assessment	Repeat New Group	Repeat	Repeat New Group	Repeat
9	Food Commodities Including: Working characteristics Origins Experiments	Food Commodities	Food Commodities	Food Commodities	Principles of Nutrition	Principles of Nutrition
10	Launch CAU – The Event Section 1 Research Skills based lessons Buffet Food GCSE Questions	CAU Repeat GCSE Questions	CAU Section 2 Planning GCSE Questions	CAU Section 2 Planning GCSE Questions	CAU Finalise: Menu Invites Advertising Shopping list GCSE Questions	10A & B – Carry out GCSE Event. Dates TBC GCSE Questions
11	CAU – The Event & Section 2 Planning Extended Writing GCSE Questions	CAU – The Event & 11 A – Carry out GCSE Event Extended Writing GCSE Questions Revise for Mock Exams	CAU – The Event & 11B – Carry out GCSE Event Extended Writing GCSE Questions	CAU – The Event & Completing CAU Extended Writing GCSE Questions	GCSE Revision Timed Questions Extended Writing GCSE Questions Revision Cards	GCSE Revision Exam = 16th June 2017