

Food Technology Curriculum Map 2026-27

Food Technology – Our Why?

The aim of Food Technology mirrors the intent of Design and Technology at Discovery Academy is to equip pupils with the creative, technical and practical expertise required to confidently perform everyday tasks and thrive within an increasingly technological world. Pupils are provided with opportunities to build and apply a secure body of knowledge, understanding and skills, enabling them to critically evaluate, design and manufacture high-quality prototypes and products for a range of users and purposes.

The curriculum is coherently planned and sequenced across year groups, with progression in knowledge and skills mapped through half-termly topics. Teaching and learning are structured around four key phases: Engage, Develop, Innovate and Express, which support pupils in embedding and applying their learning over time.

Big Ideas promoted in our Food Tech Curriculum



Substantive Concepts of our Food tech Curriculum

Design		Develop the creative, technical and practical expertise needed to perform everyday tasks confidently and to participate successfully in an increasingly technological world
Make		To build and apply a repertoire of knowledge, understanding and skills in order to design and make high-quality prototypes and products for a wide range of users
Evaluate		Understand historical concepts such as continuity and change, cause and consequence, similarity, difference and significance, and use them to make connections, draw contrasts, analyse trends, frame historically valid questions and create their own structured accounts, including written narratives and analyses. 1
Technical		To know the origin of materials and sustainability of it



2.2 Investigating Perspectives
Recipe modification, presentation and planning



3.1 Resilience In Action
Budgeting seasonality



3.2 Becoming The Author Of Your Future
Planning presenting own choice of meal, demonstrating their practical skills

Galaxy & Cosmos



2.1 Society Speaks
Planning presenting own choice of meal, demonstrating their practical skills



1.2 Stories That Shape Us
Christmas cakes, design, decorate and evaluate



1.1 Voices Of The World
Understanding the nutritional needs of different age groups



2.2 Power & Conflict
Budgeting seasonality



3.1 Resourcefulness & Resilience
Planning presenting own choice of meal, demonstrating their practical skills



3.2 Identity
Planning presenting own choice of meal, demonstrating their practical skills

Eclipse & Orbit



2.1 Social Divides, Rich & Poor
Understanding the nutritional needs of different age groups



1.2 A Christmas Carol
Christmas cakes, design, decorate and evaluate



1.1 Macbeth
Recipe modification, presentation and planning



2.2 Blood Heart
Healthy meals – hob safety, boiling, simmering, mashing



3.1 Road Trip USA
Cooking techniques – oven safety, temperature control, bridge & claw techniques



3.2 I Am Warrior
Oven safety – air fryers, evaluating



2.1 Tremors
Hob safety – shallow frying, sautéing & grilling



1.2 Spirit
Christmas goodies, mixing and oven safety



1.1 I Gods & Mortals
Sweets & savoury – rolling, weighing, measuring and baking

Nebular



2.2 Heroes & Villains
Pastry recipes – sweet & savoury. Rubbing-in, rolling, crimping



3.1 Scream Machine
Food from different countries - use of spices, herbs to flavour food



3.2 Allotment
5 a day recipe – vegetarian, roasting & baking

Stars & Twilight



2.1 Peasants, Princes & Pestilence
Three course meal – boiling, simmering, mashing



1.2 1066
Christmas treats – baking, weighing, measuring, rolling & creaming method



1.1 Stargazers
Stewing – bridge & claw, peeling, sautéing method



2.2 Urban Pioneers
Hob safety – shallow frying, sautéing & grilling



3.1 Moon Zoom
Pack lunch - oven safety, peeling – bridge & claw, roasting/ baking



3.2 Interconnected World
Picnics – cakes, pastry's oven. Weighing, rubbing method, creaming and folding

Nova & Lunar



2.1 Predator
Stews & soups – peeling, shallow frying, bridge & claw method



1.2 Tribal Tales
Weighing, measuring and baking



1.1 Ancient Egyptians
Bread making – summering, hob recipes, slicing and chopping



2.2 Playlist
Easter treats – oven safety, weighing, creaming and folding method



2.1 Beat, Bangs & Boogie
Cakes for a party – oven safety & hygiene. Grating, mixing & baking



3.1 Blue Abyss
Fish dishes – flour, egg, bread crumbs, poaching and air frying



3.2 Our Changing World
Eat well plate – rolling, cutters, shapes and patterns (Christmas).



1.2 Traders & Raiders
Food from around the world – hob recipes, hob safety, melting, sauté, boiling and summering '



1.1 Bright Lights Big City
Breads – using utensils & equipment, spreading, slicing, toasting and halves

Comets & Astro