

Food Technology



Food Tech Curriculum Map

Food Technology- Our Why?

The aim of Food Technology mirrors that of DT at Discovery Academy is to develop creative, technical, and practical skills that are required to perform everyday tasks confidently and participate successfully in an increasingly technological world. Build and apply a repertoire of knowledge, understanding of skills that will enable them to evaluate, design and make high quality prototypes and products that are suitable for a wide range of users. Knowledge and skills through the grades and steps driven by topic every half term that uses the 4 corners of Engage, Develop, innovate and Express to embed learning. .

Big Ideas promoted to our Food Technology Curriculum



Exploration







Creativity



Rights

Substantive Concepts of our Food Technology 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..
Technical Knowledge		To know the origin of materials and the sustainability of it.



U6
BTEC Home Cooking Skills. Level 1



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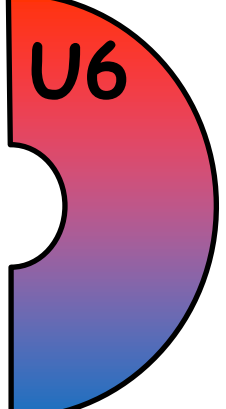
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Food Tech Curriculum Map Lower School



Off with her Head
Design a 3 course meal fit for a Queen. Make a variety of dishes to incorporate skills for preparing vegetables/meat

States of Matter
Chocolate. Design a selection of chocolate treats. Make a variety of chocolate treats. Look at the process of melting and solidifying

Environmental Artists
Family Dinner. Design a menu to incorporate a 3-course meal. Make a variety of dishes which would be served to your family.

Darwin's delights
Healthy Snacks Design a variety of snacks to incorporate fruit and vegetables.

Revolution
Bread. Design a variety of different flavored breads. Discuss how the Romans used bread as a staple in their diet.

Mi7
Sweet vs Savory. Design a variety of sweet and savory meals



Rocks, relics and rumbles
Outdoor Cooking -Design dishes which may be cooked on an open fire or BBQ. Make dishes using a variety of skills for peeling & chopping

Blood Heart
Healthy Meals. Design a variety of healthy meals to support the function of the body

Road Trip USA
Design a variety of dishes using a range of cooking techniques.



Eat well cook well
Meals from around the world. Design a variety of meals from different countries and name the food groups.

Gods and Mortals
Christmas goodies. Design a selection of Christmas treats which involve using equipment

Spirit
Sweet vs Savory. Design a variety of sweet and savory meals



Alchemy Island
Melting and Boiling. Design recipes which incorporate melting ingredients such as chocolate and cheese.

Coastline
Fish Dishes. Design a variety of meal which incorporate different types of sea life. Discuss the benefits of eating fish. Omega 3, Protein

Muck, Mess and Mixtures
Healthy Picnics. Design a variety of food to be packed into a picnic basket. Discuss 5 a day. Make a selection of sandwiches, quiche, pastries and healthy desert options. Develop chopping skills and hob work to prepare food. Evaluate the health benefits of each dish.



Towers Tunnels and Turrets Structures
Stews & Soups. Make meals using a variety of skills including Peeling, slicing, boiling, simmering.

Gallery Rebels
Street Food - Design a variety of dishes which would be found on street food stalls. Incorporate healthy ingredients to support 5 a day.

Misty Mountain, winding River GR/RM
Bread making. Design a selection of different types of bread



L3: Paws claws and whiskers
Easter treats. Look at where the egg comes from. Design a variety of treats including Easter biscuits/buns/cakes.

L3: Our Wonderful World
Food from around the world. Design a menu to include different spices in cooking. Make a variety of dishes from different countries, comparing taste, smell and texture.

L3: Rio Da Vida
Celebration cakes for a Carnival. Design different cakes for a party. Make the cakes using skills for weighing out ingredients, measuring liquids. Consider cost of ingredients and sale price. Use enterprise to gain feedback for evaluation.



L3 Enchanted woodland
Investigate how much food we waste. Look at ways to preserve. Design a pack up lunch for an enchanted visitor

L3: Memory box
Design a variety of breads investigating the use of yeast. Also look at sweet breads.

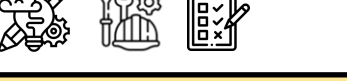
L3: TEAM
Healthy Eating Plan. Design a healthy menu for an athlete to maintain a strong healthy body. Make a variety of meals which include 5 a day and design an Eat Well Plate considering the health benefits of each food group. Evaluate skills developed in preparing food.



L2: Amazing Animals
Investigate the benefits, protein/omega 3. Design recipes to incorporate eggs

L2: Peculiar Plants
Discover rainbow foods. Use senses to describe foods. Look at online shopping, prices and food labels

L1: On The Beach
What types of food can be found in the sea? How are fish caught? Design a chip shop menu.



L2: Puppet Show
The sound of food. Sausages sizzling, eggs cracking. Make a variety of breakfast's and discuss the sounds food makes.

L2: Winter Wonderland
Discuss different harvest foods. Design recipes to include Autumn foods.

L1: Build It Up
Operating simple electrical equipment found in the kitchen. Design sweet treats.



L1: Lets Explore
Bear Hunt Picnic. Design your picnic basket. Make healthy sandwiches, fruity snacks and a sweet treat.

L1: Sunshine and Sunflowers
Yummy Summer Fruits. Discover senses by handling fruits, consider the texture. Design recipes to include skills such as peeling

L1: Ready, Steady Grow
The Farm Shop. Design different flavours of bread to sell in a farm shop. Make bread using the ingredients you have chosen



L1: Shadows and reflection
Stained glass cookies. Design own cookie using 2D shapes/SSM.

L1: Chop slice and Mash
Design a healthy breakfast. What toppings could you put on porridge for the 3 bears to make it healthy.

L1: Stories and Rhymes
Prepare meals for the 3 Bears Breakfast. Selecting and preparing ingredients, using utensils and equipment

L1 Food Technology curriculum to be delivered in conjunction with Design Technology

U3, 4 & 5

U1 & U2

L4 & L5

L3

L2

L1