



FOOD TECHNOLOGY



FINAL MODERATION

Ability to learn, Teamwork, Problem solving, IT skills, Literacy, Numeracy



Core Skills

7

Modules

Healthy Eating, Basic food safety, Food preparation & presentation, Cooking on a budget, Entertaining, Food industry, Practical cooking skills.



ASDAN

Introduction to the course

KS4

Recipe of differing dietary requirements. Evaluate, showing next steps.



International Cuisine

Cook a range of dishes from different cultures. Reflect and show improvements.

Adapt, Design & Develop Skills

Design own healthy meal and dessert.



5



Create food from different cultures. Modify / adapt recipes

Balanced Diet

Cook using the 5 Food Groups. Begin to work independently

Introduction to the Eat well Guide.



Prepare a range of meals. Use a combination of cooking methods.

Handle raw meat / fish. Reflect on what you have made.

Eat Well Guide

Healthy Eating



Basic use of kitchen equipment. Preparing a range of fresh ingredients

License to Cook

Introduction to the food room: Health and Safety

KS3

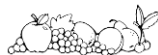
Farm or Factory

Where and how ingredients are grown

Seasons in food production

Recipes

Follow recipes that are seasonal



Prepare dishes that are healthy.

Intro to Cooking

To identify & know where food comes from.

Healthy Foods

KS2 FT is delivered within the life skills curriculum.

KS2