

Subject: Food Technology Key Stage 3
Curriculum Map – 2020/2021

Exam	Licence to Cook	ASDAN Food Wise Mod 1-3	ASDAN Food Wise Mod 4-6
Term Topic	Year 7	Year 8	Year 9
Autumn 1	Healthy Eating Practical - Salad ,Veg, Fruit	Module One Task 1 and 2	Module Four Task 2 and 6
Autumn 2	War and Christmas Practical - War style foods and trip to Dads Army	Module One Task 3 and 6	Module Four Task 8 and 9
Spring 1	Contamination/storage rotation/fridge temps/4Cs Practical - Various dressings	Module Two Task 1 and 3	Module Five Task 2 and 3
Spring 2	Survival Practical - Trangia/ open fires/ Bidwell Trip	Module Two Task 7 and 9	Module Five Task 4 and 7
Summer 1	Different Food groups Practical - Dairy, fibre, carbs, protein, mins and vits	Module Three Task 1 and 2	Module Six Task 1 and 3
Summer 2	Eggs Practical - Different types and methods of cooking eggs	Module Three Task 4 and 7	Module Six Task 4 and 8

Curriculum Map – 2020/2021

Subject: Food Technology Key Stage 4

Exam	BTEC Home Cooking Skills Level One	BTEC Home Cooking Skills Level Two
Term Topic	Year 10	Year 11
Autumn 1	Eatwell guide, Life stages, Nutrients Practical - Potatoes	Modifying recipes, heat transference, methods of cooking Practical - Potatoes and Pasta
Autumn 2	Economical ways to budget, Portions, Presentation, table setting Practical - Pasta	Passing on information, making menus, website/newsletter Practical - Desserts
Spring 1	Building Portfolio for BTEC Level One Target Audiences on packaging/food Practical - Sauces	Building Portfolio for BTEC Level Two Practical - Starters
Spring 2	Complete Portfolio and assessment completed before Easter Break Practical - Bread (only if portfolio is complete)	Complete Portfolio and assessment completed before Easter Break Assessment
Summer 1	Dietary needs and contamination, bacteria Practical - Gluten, Nut free, Veggie, Vegan recipes	
Summer 2	Around the World Practical - Different Countries	