

KS3 Food Schemes of Work

Year 7 and 8 cover four different Technology areas over each year

- Food is not currently run with the same structure as technology.

Each class will complete one project in food in year 7 and one in year 8

The project lasts for ½ of the year.

	SUBJECT 1 1:2 & 7:2		SUBJECT 2 3:2 & 7:2	
	1 ST rotation	2 nd rotation	1 ST rotation	2 nd rotation
	Last lesson 4 th Feb	First lesson 10 th Feb	Last lesson 4 th Feb	First lesson 12 th Feb
NO. OF LESSONS	18	17	18	19
8AY1	FOOD N8 RWT	SKI HAT N1 AMM	PEWTER N4 CJD	MOODLIGHT N4 CJD
8AY2	PEWTER N7 CJD	FOOD N8 RWT	MOODLIGHT N7 KB	SKI HAT N1 AMM
8AY3	SKI HAT N1 AMM	PEWTER N7 CJD	FOOD N9 AMM	MOODLIGHT N7 KB

KS3 Scheme of Work Overview

Throughout year 7 and 8 projects the students will be following the same format but also focus on the subject areas specific material and theory content
The projects all complete the same 5 stages



These are the same stages that students are expected to go through during the GCSE course

There are a number of areas in each project that are then repeated in year 8, but with a more challenging aspect to build upon knowledge and skill learnt in year 7

Eg: Year 7 are given basic skills and more supported Scientific investigation tasks and in year 8 these skills are developed into more independent tasks.

KS4 Technology Schemes of Work



Throughout year 9 and 10 students work through projects which build upon skills and knowledge from KS3 and introduce new skills needed for year 11. Just like KS3 these projects follow five different stages



The areas are worked on through various different methods of approach, sometimes via practicals sometimes through the written content. The aim is to broaden students understanding of the way food works and how to have a healthy diet

Year 9&10 plan of projects

Content is delivered through both theory and practical lessons, and we build on skills gained in KS3 for the scientific element of the course and how to go about completing NEA work. In practical work we are focused on building confidence and the high level skills required for NEA 2

Practical skills	Basic skills: cutting, experiment	Basic skills: Simple dishes applying knife skills	Basic skills continued: sauces, bread, pastry		Basic skills: basic dishes		Year 9
	Micro-organisms Cooking methods	investigation skills,	Diet and health 1. basics	Functions of different nutrients in cooking	Multicultural cuisine	Reasons for special diets - health and social	
Practical skills	Revisit basic skills- PASTA, Pastry, sauces	Scientific investigation task- raising agents, various experiments etc...	Independent working- selecting and choosing dishes	Higher level skills, focus on presentation etc...	Scientific investigation skills continued	Dishes relating to a brief, introduction to more complex skills	Year 10
Theory	Diet and health	Practice NEA 1 (raising agents) Working towards ASSESSMENT	Practice NEA 2 task- Diets for a particular need	Revisit functions of ingredients.	Practice NEA 1 b)	Practice NEA 2 a)	