

# FOOD TECHNOLOGY | STATEMENT OF AIMS

## THE AIM OF THE KS3 CURRICULUM IS TO DEVELOP...

### SUCCESSFUL LEARNERS

KS3 Food Technology allows students to explore their creativity using a range of materials and techniques. Students have the opportunity to design and make products that respond to a wide variety of problems within a range of contexts. Using **evaluation and interpretation skills** they analyse case studies to develop a more thorough understanding of important concepts. Students are taught how to become competent with their **cooking and technical knowledge** such as selecting and preparing ingredients, using utensils, electrical equipment and how to adapt their own recipes.

### CONFIDENT, INSPIRED INDIVIDUALS

KS3 Food Technology encourages **health and nutrition** allowing students to understand their diet and health choices, drawing conclusions from a wide variety of different themes investigated.

### ASPIRING, RESPONSIBLE CITIZENS

KS3 Food Technology aims to ensure students are equipped with the knowledge to understand the economic, environmental, ethical, and socio-cultural influences on food availability and production processes, equipping them with the tools to make the right social decisions.

## CURRICULUM MAP | KS3

	AUTUMN 1	AUTUMN 2	SPRING 1	SPRING 2	SUMMER 1	SUMMER 2
Y7	<i>Food Safety &amp; Healthy Eating</i>	<i>Local Seasonal Produce</i>	<i>Heat Transfer</i>	<i>Food Choice</i>	<i>Food Science</i>	<i>Making Better Choices</i>
ASSESSMENT			AP2 – All topics to Spring 1 –Mid Year Assessment (Health & Nutrition, Technical Knowledge, Evaluation)		AP3 – All Topics to Summer 1 (Health & Nutrition, Cooking & Technical Knowledge, Evaluation & Interpretation) End of Year Exam	
Y8	<i>Chef Hygiene &amp; Nutrition</i>	<i>Multicultural Foods</i>	<i>Food Choice</i>	<i>Food Choice</i>	<i>Accident Prevention</i>	<i>Culinary Skills</i>
ASSESSMENT	AP1 – Retrieval & Practical Assessment (Health & Nutrition, Cooking & Technical Knowledge)		AP2 - All topics to Spring 1 –Mid Year Assessment (Health & Nutrition, Cooking & Technical Knowledge)		AP3 – All Topics to Summer 1 (Health & Nutrition, Cooking & Technical Knowledge, Evaluation & Interpretation) End of Year Exam	
Y9	<i>EHO, High/Low Risk Foods</i>	<i>Food Commodities - Pastry Products</i>	<i>Food Commodities – Eggs</i>	<i>Food Commodities Doughs and Meats</i>	<i>Functional Foods</i>	<i>Culinary Skills</i>
ASSESSMENT	AP1 - Retrieval High risk/Low risk Foods, Case Study (Health & Nutrition, Technical Knowledge)		AP2 - All topics to Spring 1 –Mid Year Assessment (Health & Nutrition, Cooking & Technical Knowledge)		AP3 - All Topics to Summer 1 (Health & Nutrition, Cooking & Technical Knowledge, Evaluation & Interpretation) End of Year Exam	