

FT 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 & 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	AP1 – Food Safety, Healthy Eating, Local Seasonal Produce, Heat Transfer.		AP2 – Food Safety, Healthy Eating, Local Seasonal Produce, Heat Transfer, Food Choice, Food Science, Better Choices)			
Y8	<i>Chef Hygiene & Nutrition</i>	<i>Multicultural Foods</i>	<i>Food Choice</i>		<i>Accident prevention</i>	<i>Culinary Skills</i>
ASSESSMENT	AP1 - Food Safety, Healthy Eating, Local Seasonal Produce, Heat Transfer, Food Choice, Food Science, Better Choices, Chef Hygiene and Multicultural Foods.		AP2 – Food Safety, Healthy Eating, Local Seasonal Produce, Heat Transfer, Food Choice, Food Science, Better Choices, Chef Hygiene and Multicultural Foods, Accident Prevention, Culinary Skills.			
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 - Food Safety, Healthy Eating, Local Seasonal Produce, Heat Transfer, Food Choice, Food Science, Better Choices, Chef Hygiene and Multicultural Foods, Accident Prevention, Culinary Skills, EHO, Pastry & Eggs		AP2 -Food Safety, Healthy Eating, Local Seasonal Produce, Heat Transfer, Food Choice, Food Science, Better Choices, Chef Hygiene and Multicultural Foods, Accident Prevention, Culinary Skills, EHO, Pastry & Eggs, Doughs & Meats, Functional Foods.			