

KS3 Food Technology Curriculum Overview	Intent	Statement of Intent							
		Food and Nutrition at Lydiard Park Academy will equip students with the knowledge, understanding and skills required to cook and apply the principles of food science, nutrition and healthy eating. Our curriculum will encourage students to cook and enable them to make informed decisions about a wide range of further learning opportunities and career pathways as well as develop vital life skills that enable them to feed themselves and others affordably and nutritiously, now and later in life.							
		Timeline	Term 1 - 7 Weeks	Term 2 - 7 Weeks	Term 3 - 7 Weeks	Term 4 - 6 Weeks	Term 5 - 5 Weeks	Term 6 - 6 Weeks	
	Implementation (Year 7)	Year Overview	Introduction to Food Preparation and Nutrition 16 weeks, 1 lesson per week, 1 rotation. The students will learn to develop practical skills, independent learning whilst demonstrating correct use of the equipment, and health and safety in the kitchen.						
		SOW	Introduction to Food Preparation and Nutrition						
		Assessment Type & Unit Focus	<b>Content and skills:</b> - Introduction to health and safety - The Eatwell Guide and healthy eating - Knife skills - Sensory evaluation - Research task - enzymic browning - The function of ingredients - 4 Cs  Practical skills will be demonstrated through the students planning, preparing and cooking a range of savory and sweet dishes.				<b>Assessment points:</b> - Written assessment task - Initial knife skill assessment - Science research task - Evaluation  <b>Types of assessment:</b> Teacher Pupil Peer Verbal Feedback		
	Implementation (Year 8)	Year Overview	Micro and Macronutrients 16 weeks, 1 lesson per week, 1 rotation. The students will advance their practical skills, demonstrate independent learning whilst executing correct use of the equipment, and modeling health and safety in the kitchen.						
		SOW	Micro and Macronutrients						
		Assessment Type & Unit Focus	<b>Content and skills:</b> - Sources and functions of Macronutrients - Sources and functions of Micronutrients. - Research and scientific investigation (shortening). - Knowledge of different nutritional needs through the life stages. - Factors affecting food choice.  Practical skills will be demonstrated through the students planning, preparing and cooking a range of savory and sweet dishes.				<b>Assessment points:</b> - Baseline written assessment - Knife skills assessment - Research and mini NEA task - Evaluation  <b>Types of assessment:</b> Teacher Pupil Peer Verbal Feedback		

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	Timeline	Term 1 - 7 Weeks	Term 2 - 7 Weeks	Term 3 - 7 Weeks	Term 4 - 6 Weeks	Term 5 - 5 Weeks	Term 6 - 6 Weeks
Implementation (Year 9)	<b>Year Overview</b>	Food Science and Nutrition 16 weeks, 1 lesson per week, 1 rotation. The students will advance their practical skills, demonstrate independent learning whilst executing correct use of the equipment, and modeling health and safety in the kitchen.					
	<b>SOW</b>	Food Science and Nutrition					
	<b>Assessment Type &amp; Unit Focus</b>	<b>Content and Skills:</b> - Explore the different diet related diseases - Food Provenance - where does our food come from - Pathogenic bacterias and food storage - Mini NEA investigation and research task - The burger project (design, make and evaluate)  Practical skills will be demonstrated through the students planning, preparing and cooking a range of savory and sweet dishes.			<b>Assesment points:</b> - Baseline written assessment - Practical assessment - Reseach and mini NEA task - Evaluation  <b>Types of assesment:</b> Teacher Pupil Peer Verbal Feedback		
	<b>Topic Texts</b>	Article/ extended reading for each project Research on chemical and functional properties of food Research on recipes for modification					
Impact	<b>Year Tracking</b>	Year 7	RP1 - Nov RP2 - Feb RP3 - Jun	Year 8	RP1 - Nov RP2 - Feb RP3 - Jun	Year 9	RP1 - Nov RP2 - Jan RP3 - Jun
	<b>literacy and Numeracy links</b>	Reading recipes Descriptive adjectives of sensory analysis and evaluation Measurement ratio/fractions Nutritional calculations					
	<b>How It Is Used / Skills Set Developed / Outcomes</b>	Research skills and evaluation skills - research for mini NEAs Creativity - designing own food menu Independent skills - independent project skills Practical skills - Becoming an independent cook Healthy eating - How to make informed choices about the diet					
	<b>Links to Higher Education</b>	Students will have gained skills useful for studying a GCSE in Food and Nutrition. Students will be able to use the skills gained in this GCSE to apply for food and nutrition course at university courses or any future work based in catering and hospitality.					
	<b>Careers in the Curriculum</b>	Food and Nutrition can lead into many different avenues of possibilities, the careers that it can lead to range from, chef, dietitian, food scientist, restaurant manager, food manufacturing, nutrition analyst, consumer product manager, food marketing, health, safety and environment officer.					