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| **Year 7 Curriculum Overview [2024-2025]** **Subject: Food Technology**  |
| **Rotation** | **Knowledge & Understanding** | **Literacy Skills****Opportunities for****developing** **literacy skills** | **Employability Skills****[if any]** | **Assessment Opportunities** |
| **Composites** | **Components****[KEY concepts & subject specific vocab]** | **Formal Retrieval****[if any]** |
| 9 week rotation | * Health and Safety
* Hygiene
* Balanced diet
* Nutrition
* Equipment
* Cooking methods
 | * Cross contamination
* Knife safety
* Oven/hob/grill safety
* Working in a tidy area, safely
* Eatwell guide - 5-a-day (fruit & Vegetables)
* Wholegrain foods
* Enzymic browning
* Energy and hydration
* Ingredient choices
* Measuring ingredients
* Sensory evaluation
* Washing up as a team
* Heat transfer
 | * Eatwell guide

 * Application of knife, hob & grill safety.
* Measurements / weighing of ingredients
* Disciplinary literacy
 | * Disciplinary literacy
* Listening skills
* Communication skills
* Oracy
 | * Staying healthy
* Listening
* Following instructions
* Time management
* Team working
* numeracy
 | * Health and safety and hygiene formative
* MAD feedback
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| Catholicity across the Food Technology Curriculum | Ethical and sustainable design taught through discussion of environmental impact of food choices. Promoting community and common good reflected through students addressing real life challenges of budgets and making meals accessible for all.Departmental Saint Martha – Patron Saint of hospitality.  |