

Food Technology

Food is a necessity but cooking is an art

In Food Technology we create a working atmosphere where students love to learn, are engaged and confident.

We encourage students to take risks with flavours and develop transferable skills so that they can develop and tackle multi-faceted recipes.

We work independently and as teams contributing to the wider school community when we are able.

As a staff we encourage students' differences and culinary preferences; we challenge their tastes and experiences with food.

We are passionate practitioners who are always expanding our repertoires and understanding of our subject.

Autumn	Spring	Summer
Fruit crumble	Cheese Scones	Scone based Pizza
Sliders	Bolognese	Fish Fingers
	Bread rolls	Pasta Gratin
		Assessment Lesson
		Savoury Tarts
		Soup
		Seasonal/celebration Showcase skills

Homework will be set in the following formats to support independent learning:

Recipes/ingredients will be set weekly

In addition to this the following types of homework will be set occasionally,

- Reading recipes
- Responding to feedback
- Gathering sensory feedback from home
- Reading a food magazine
- Researching ingredients, commodities
- Staple foods
- Healthy eating

Unit	Learning Objectives/Outcomes
Fruit crumble	<ul style="list-style-type: none">• Function of ingredients (fat)• Principles of rubbing in• Weighing out• Explain the consequences of poor of personal hygiene• Top tips for rubbing in with reasons

Cheese Scones	<ul style="list-style-type: none"> • Function of ingredients (flour) • Which flour when? • Rubbing in • Portioning & batch baking • Be able to explain our choice of flour • How the taste and texture can be altered
Scone based Pizza	<ul style="list-style-type: none"> • Choices of ingredients • Basic nutrition Preparing ingredients • Adding liquid accurately • Rolling out • Know the five nutrients and their function • Consequence of inaccurate measuring
Savoury Tarts	<ul style="list-style-type: none"> • Ratio of fat to flour & choice of flavours • Dietary goals • Adding liquid accurately • Rolling out • Consequences of poor food choices • Adapting recipes to make them healthier
Soup	<ul style="list-style-type: none"> • Seasonal vegetables • Seasoning and flavouring • Hob control • Knife skills • Beginning to understand classification of vegetables • Tasting and adjusting
Sliders	<ul style="list-style-type: none"> • Safe handling of raw meat • Identify the different chopping boards and when to use them • Preparing ingredients • Baking, grilling, frying • Consequences of poor food hygiene • Understanding difference between the different cooking methods

Bolognese	<ul style="list-style-type: none"> • Cross contamination • Simmering and boiling • Hob control • Knife skills • Demonstrating controlled simmering of the sauce • Conditions for bacterial growth
Fish Fingers	<ul style="list-style-type: none"> • Types of fish • Production line manufacturing • Paneing • Team work & eating together • Classification of fish with examples • The importance of portioning
Bread Rolls	<ul style="list-style-type: none"> • Function of yeast as a raising agent • Characteristics of flour • Adding liquid accurately • Shaping • How flours work in a recipe • Different ways of handling a mixture
Pasta Gratin Assessment Lesson	<ul style="list-style-type: none"> • Reading a recipe • What is au gratin? • Following a recipe • To au gratin • The importance of following a recipe • Good hob control
Seasonal Foods/Celebrat ions	<ul style="list-style-type: none"> • Importance of food in different culture • Presentation and serving of food • Following a recipe • Mise en place • Understanding of food within celebrations • Garnishes and the importance
Showcase	<ul style="list-style-type: none"> • Choosing & following a recipe