

# 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
Sweet and Sour Assessment Lesson	Curry Risotto (savoury), Pizzas	Macaroni cheese, Puff Pastry
Savoury Pie/plate pie,	Decorated Victoria sandwich, Maids of honour, Enriched bread, swiss roll	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
Sweet & Sour	International foods Thickening a liquid Accurate measuring Julienne, brunoise, slicing Showing the importance of good food safety Being able to explain how cornflour works in our sauce
Curry	International foods Cooking with spices Preparation of raw ingredients meat and veg Controlling the consistency during cooking The importance of working safely with meat storage and preparation, food poisoning How to cook with spices
Risotto	Staple foods Preparation of vegetables Preparation of other ingredients Adding liquid Consequence of adding too much liquid Importance of tasting throughout
Macaroni cheese	Thickening sauce by gelatinisation Roux Making a lump free sauce Checking pasta for being cooked(al dente) Flavour combinations to increase nutritional benefits Understanding of the starch foods in eatwell plate
Puff pastry pizza	Appropriate use of convenience food What is puff pastry Shaping and layering Rolling pastry Explain how puff pastry rises How food changes when cooked

Plate pie	<p>Function of ingredients</p> <p>Glazing</p> <p>Lining tin</p> <p>Sealing and crimping edges</p> <p>The impact of glazing a product</p> <p>Recognising different types of pastry products</p>
Victoria sandwich cake	<p>Creaming method</p> <p>Types of flour</p> <p>Lining tins</p> <p>Portioning cake mixture</p> <p>Function of ingredients</p> <p>How to check the bake</p>
Maids of honour	<p>Combining pastry and sponge making</p> <p>Achieving high level finish</p> <p>Rolling, lining</p> <p>Time planning</p> <p>Cake making methods</p> <p>Appropriate choice of ingredients</p>
Enriched bread	<p>Functions of yeast and how it works recap</p> <p>Sweet and savoury spices</p> <p>Kneading</p> <p>Proving</p> <p>Top tips for bread making</p> <p>Bread as a staple food</p>
Swiss roll	<p>Whisking method</p> <p>Function of eggs - aeration</p> <p>Whisking &amp; folding</p> <p>Rolling and decorating</p> <p>Difference between the cake making methods</p> <p>The importance of proportion of ingredients</p>
Seasonal foods/celebrations	<p>Importance of food in different culture</p> <p>Presentation and serving of food</p> <p>Following a recipe</p> <p>Mise en place</p> <p>Understanding of food within celebrations</p> <p>Recipe adaptation</p>
Showcase	<p>Choosing &amp; following a recipe</p>