THE JOURNEY OF LEARNING

YR7 FOOD TECHNOLOGY

Year 8

Week 19 EOY Assessment Milestone 1

Week 18 Pasta salad practical

DIRT time

2, 3, 4

Week 17 Salads pasta/potato salad demonstration

Week 16 Knowledge and application Fruits and vegetables

Week 14 Fruits and vegetables Source types

Apple crumble demonstration

Week 15 Apple crumble practical 2, 3, 4

Nutrition 5 a day initiative

DIRT time

Handling high risk foods Recipe design quantities

Year 7 Half term 3

Week 13 Seasonal foods practical

Practical skills Savoury foods nutrition

Week 12 Seasonal foods demonstration

Week 11 Croque Monsieur Sensory evaluation

Week 8 Using the cooker

Week 9 Demonstration Croque monsieur

Weighing and measuring

the practical food room

Heat transfer methods radiation

Week 10 Practical croque monsieur 2, 3

Ambitions week

Week 6 Fruit salad practical

Year 7 Half term 2

Knowledge and application Food hygiene and safety

Week 7 fruit salad sensory evaluation

Using the cooker

DIRT

The eatwell plate

Kitchen safety

Food hygiene

Week 2 The food technology room

Week 1 Baseline testing

Week 3 Safety and Kitchen equipment

Week 4 Washing up Kitchen hygiene

Week 5 Fruit salad demonstration

Year 7 half term Term 1

Learn the school mission statement

Attend welcome day

Develop a thirst for reading

PRIMARY SCHOOL

Basic skills

Start the transition programme

Sit SATS in Y6

Build a solid foundation in education

Meet our staff and Pastoral leads

Develop a lifelong love of learning

key

	Cultural capital		PSHCE		Careers		Literacy focus		Knowledge and application		DIRT		summative assessment