

Food technology department year 10 scheme of work

National curriculum: https://assets.publishing.service.gov.uk/government/uploads/system/uploads/attachment_data/file/477936/Foodteaching_Secondaryguidelines_FINAL.pdf				
Term	Title	Unit content	Key vocabulary	Resource links:
Autumn 1	BTEC L1 Intro to coursework Breakfasts <ul style="list-style-type: none"> • Eggs three ways • French toast • Fry up • Banana muffins • Shakshuka 	Key knowledge taught: <ul style="list-style-type: none"> • knowledge, understanding and confidence to cook meals at home • an understanding of how to economise when planning a meal • an ability to transfer skills learned to different recipes • an ability to inspire others by transferring that knowledge. • To be able to produce a range of different breakfast dishes Key skills developed: <ul style="list-style-type: none"> • Poaching • Frying • Scrambling • Toast • Baking • Presentation 		
Autumn 2	Lunches <ul style="list-style-type: none"> • Leek and potato soup • Ceasar salad • Club Sandwich • Garlic bread with cheese • Chicken noodle soup • Sweet and sour chicken and rice • Burrito 	Key knowledge taught: <ul style="list-style-type: none"> • To be able to cook a range of lunches and analyse their success • To be able to describe the taste of these dishes and offer improvements that could be made in the future Key skills developed: <ul style="list-style-type: none"> • Chopping, dicing and slicing • Boiling and simmering • Combining and shaping • Presentational techniques 		

	<ul style="list-style-type: none"> • Rosti fish cakes and salad 			
Spring 1	<p>Dinners and desserts</p> <ul style="list-style-type: none"> • Pasta Carbonara • Lasagne • Apple pie • Tiramisu • Brownies 	<p>Key knowledge taught:</p> <ul style="list-style-type: none"> • To practice a range of suitable main meals that could be used in their exam • To be able to describe the taste of these dishes and offer improvements that could be made in the future <p>Key skills developed:</p> <ul style="list-style-type: none"> • Time management • Organisation • Presentational skills • Baking • Combining • Pasta making • Melting • Constructing 		
Spring 2	<p>Practice exam piece And practical exam</p>	<p>Key knowledge taught:</p> <ul style="list-style-type: none"> • Be able to use cooking skills to make home-cooked food that does not use pre-prepared, ready-cooked food • Understand the value of passing on information about home cooking <p>Key skills developed:</p> <ul style="list-style-type: none"> • Select and prepare ingredients for a recipe • Use cooking skills when following a recipe • Demonstrate food safety and hygiene throughout the preparation and cooking process • Reflect on own learning about the value of gaining cooking skills • Identify ways to pass on information about home cooking 		

Summer 1	<p>Food presentational skills</p> <ul style="list-style-type: none"> • Sushi • Food stacking Steak and homemade chips • Mini Cheesecakes • Dessert presentation chocolate cake • Dessert presentation cheesecake 	<p>Key knowledge taught:</p> <ul style="list-style-type: none"> • To be introduced to a range of intricate presentational skills • To replicate these techniques <p>Key skills developed:</p> <ul style="list-style-type: none"> • Layering • Slicing • Portion sizing • Combing • Presentational techniques 		
Summer 2	3 course meals	<p>Key knowledge taught:</p> <ul style="list-style-type: none"> • To visit a restaurant and participate in a 3-course meal • To understand how to behave within a restaurant environment • To be able to take inspiration from other foods <p>Key skills developed:</p> <ul style="list-style-type: none"> • Designing their own three course meal • Drawing on prior knowledge 		