



Curriculum Maps 2024-2025

Work Hard, Be Kind, Have Passion

Food Technology



Curriculum Intent

Work Hard, Be Kind, Have Passion

In Food we equip learners with practical cooking skills, food science knowledge, and an awareness of the impact of food choices on health, society, and the environment. The curriculum nurtures creativity, critical thinking, and problem-solving while promoting healthy, sustainable eating habits that students can carry into their personal and professional lives.

By the end of the course pupils should:

- Be confident and competent in the kitchen, able to prepare nutritious and well-balanced meals for themselves and others.
- Understand the principles of nutrition and food science, enabling them to make informed, health-conscious food choices.
- Demonstrate an awareness of food sustainability, ethics, and cultural diversity in food choices.
- Be well-prepared for further education or employment in the food, hospitality, or nutrition sectors.

HGSS Curriculum Map

Year 7 Food Technology



Exam Board: N/A		Careers: Chef, Baker, Barista, Butcher, Catering Manager, Cellar Technician			Co-Curricular:		Sequencing: Year 8- Work safely in the kitchen & use a range of equipment	
	Rotation1 Au1	Rotation 1 Au1	Rotation 1 Sp1	AP1- Rotation 1	Rotation 2 Sp2	Rotation 2 Sp2	Rotation 2 Su2	AP2- Rotation 2
Content	Hygiene & Safety	Basic preparation & cooking skills	Basic preparation & cooking skills	Pizza Toast Timeplan & Practical Assessment	Hygiene & Safety	Basic preparation & cooking skills	Basic preparation & cooking skills	Pizza Toast Timeplan & Practical Assessment
Skills:	Design, prepare and make a range of well-balanced food products. Use catering equipment in a safe and hygienic way.	Design, prepare and make a range of well-balanced food products. Understand meat safety and cross contamination	Design, prepare and make a range of well-balanced food products. Understand the importance of the Eatwell Guide reflecting on their own daily habits.		Design, prepare and make a range of well-balanced food products. Use catering equipment in a safe and hygienic way.	Design, prepare and make a range of well-balanced food products. Understand meat safety and cross contamination	Design, prepare and make a range of well-balanced food products. Understand the importance of the Eatwell Guide reflecting on their own daily habits.	

HGSS Curriculum Map

Year 8 Food Technology



Exam Board: N/A		Careers: Chef, Baker, Barista, Butcher, Catering Manager, Cellar Technician			Co-Curricular:		Sequencing: Year 9 Develop more complex preparation & cooking skills	
	Rotation1 Au1	Rotation 1 Au1	Rotation 1 Sp1	AP1- Rotation 1	Rotation 2 Sp2	Rotation 2 Sp2	Rotation 2 Su2	AP2- Rotation 2
Content	Understanding of nutrition and healthy eating principles.	Understanding of nutrition and healthy eating principles.	Understanding of nutrition and healthy eating principles.	Stir Fry Timeplan Practical assessment & Evaluation	Understanding of nutrition and healthy eating principles.	Understanding of nutrition and healthy eating principles.	Understanding of nutrition and healthy eating principles.	Stir Fry Timeplan Practical assessment & Evaluation
Skills	Work safely in the kitchen & use a range of tools and equipment. Baking & Pastry	Work safely in the kitchen & use a range of tools and equipment. Stir Fry Time plan Practical exam Evaluation Creaming	Work safely in the kitchen & use a range of tools and equipment. Roasting & Dietary Needs		Work safely in the kitchen & use a range of tools and equipment. Baking & Pastry	Work safely in the kitchen & use a range of tools and equipment. Stir Fry Time plan Practical exam Evaluation Creaming	Work safely in the kitchen & use a range of tools and equipment. Roasting & Dietary Needs	

HGSS Curriculum Map

Year 9 Food Technology Specialism



Exam Board: N/A		Careers: Chef, Baker, Barista, Butcher, Catering Manager, Cellar Technician			Co-Curricular:		Sequencing: Develop complex cooking skills & be able to plan dishes	
	Autumn 1	Autumn 2	Spring 1	AP1	Spring 2	Summer 1	Summer 2	AP2
Content	Develop more complex cooking skills	Develop more complex cooking skills	Develop more complex cooking skills Complete AP Assessment	Time plan Practical Assessment	Street Food Project	Street Food Project	Street Food Project	Street Food project book & practical assessment
Skills:	Work on more medium to complex preparation & cooking skills. Brunoise Pasta Making Poaching	Marinating Creaming & piping Pastry	Jam Tarts / Pastry Assessment Bread Melting & Mincing		Research packaging Environmental considerations Research recipes	Time plan for street food dish	Practical Assessment for Street food Evaluation	

HGSS Curriculum Map

Year 10 Hospitality and Catering



Exam Board: WJEC			Careers: Chef, Baker, Barista, Butcher, Catering Manager, Cellar Technician		Co-Curricular:		Sequencing: Understand the catering industry & develop complex cooking skills	
	Autumn 1	Autumn 2	Spring 1	AP1	Spring 2	Summer 1	Summer 2	AP2
Content	Hospitality & Catering industry and job requirements and working conditions	Operations of the kitchen, front of house and meeting customer requirements	Time plan and high skilled dishes		Presentation techniques and health and safety for employers and employees	Mock practical exam	Food related causes of ill health and food allergies and intolerances	Mock written paper, time plan, Practical assessment & evaluation
Skills:	<p>Structure and job requirements for the industry.</p> <p>Range of complex preparation & cooking skills</p> <p>Emulsifying Baton, chiffonade, dicing, slicing, deseeding, julienne, segmenting</p>	<p>Operational activities in a kitchen and front of house.</p> <p>Customer needs, requirements and expectations within the industry</p> <p>Temporary & permanent emulsion</p> <p>Whisking, piping & baking</p>	<p>Make a high skilled practical dish using a range of cooking techniques and methods</p> <p>Master techniques for completing a time plan successfully</p>		<p>Range of presentation techniques to style food dishes</p> <p>Laws for the H&C industry and the risks and control measures to be put into place</p>	<p>Plan and prepare a two course meal showing a range of high skills</p>	<p>Range of nutrients including unsatisfactory and excessive nutritional intake</p> <p>Importance of causes of food related ill health and food allergies.</p> <p>Nutritional needs of specific groups of people</p>	

HGSS Curriculum Map

Year 11 Hospitality and Catering



Exam Board: WJEC			Careers: Chef, Baker, Barista, Butcher, Catering Manager, Cellar Technician		Co-Curricular:		Sequencing:	
	Autumn 1	Autumn 2	Spring 1	AP1	Spring 2	Summer 1	Summer 2	AP2
Content	Nutrition	Mock	NEA	Mock Written paper, timeplan, practical exam & evaluation	Revision for Written Exam	Revision for Written Exam		
Skills:	Range of nutrients including unsatisfactory and excessive nutritional intake	Plan and prepare a two course meal showing a range of high skills Nutrients and the nutritional needs of specific groups of people.	Plan and prepare a two course meal showing a range of high skills & evaluate Impact of cooking methods on nutritional value					