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|  | **Term 1** | **Term 2** | **Term 3** | **Term 4** | **Term 5** | **Term 6** |
| **Year 7** | **Healthy eating topic**  Students will be developing basic skills using a wide range of healthy foods. Learning how to chop foods safely and hygienically as well as how to use equipment correctly. Alongside practical work, students are encouraged to develop their written work by evaluating their products and using technical language.  **Practical’s:** fruit salad, pizza, scones, pasta salad. | | **Healthy eating topic**  Students will be developing basic skills using a wide range of healthy foods. Learning how to chop foods safely and hygienically as well as how to use equipment correctly. Alongside practical work, students are encouraged to develop their written work by evaluating their products and using technical language.  **Practical’s:** fruit salad, pizza, scones, pasta salad. | | **Healthy eating topic,**  Students will be developing basic skills using a wide range of healthy foods. Learning how to chop foods safely and hygienically as well as how to use equipment correctly. Alongside practical work, students are encouraged to develop their written work by evaluating their products and using technical language.  **Practical’s:** fruit salad, pizza, scones, pasta salad. | |
| **Year 8** | **Advanced baking and cooking topic,**  Student’s skills will be combined with knowledge of food ingredients and nutrition.  Developing knowledge of different baking processes including sauces and meat use. Students will also understand how to cook and store food safety and hygienically  **Practical’s:** Chicken goujons, beef burgers, macaroni cheese, scotch eggs. | | **Advanced baking and cooking** **topic,**  Student’s skills will be combined with knowledge of food ingredients and nutrition.  Developing knowledge of different baking processes including sauces and meat use. Students will also understand how to cook and store food safety and hygienically  **Practical’s:** Chicken goujons, beef burgers, macaroni cheese, scotch eggs. | | **Advanced baking and cooking** **topic,**  Student’s skills will be combined with knowledge of food ingredients and nutrition.  Developing knowledge of different baking processes including sauces and meat use. Students will also understand how to cook and store food safety and hygienically  **Practical’s:** Chicken goujons, beef burgers, macaroni cheese, scotch eggs. | |
| **Year 9** | **Food properties and nutrition** **topic,**  Practical work will allow for consolidation of skills acquired in Year 7 and 8 focuses on cooking a variety of food which allows students to understand a wide range of dishes with different cooking properties and nutrition.  This topic prepares students for further study in the subject at Key Stage 4, and for a healthy lifestyle when leaving school.  **Practical’s:** Swiss roll, bread rolls, lasagne, panna cotta, quiche, pasta | | **Food properties and nutrition** **topic,**  Practical work will allow for consolidation of skills acquired in Year 7 and 8 focuses on cooking a variety of food which allows students to understand a wide range of dishes with different cooking properties and nutrition.  This topic prepares students for further study in the subject at Key Stage 4, and for a healthy lifestyle when leaving school.  **Practical’s:** Swiss roll, bread rolls, lasagne, panna cotta, quiche, pasta | | **Food properties and nutrition** **topic,**  Practical work will allow for consolidation of skills acquired in Year 7 and 8 focuses on cooking a variety of food which allows students to understand a wide range of dishes with different cooking properties and nutrition.  This topic prepares students for further study in the subject at Key Stage 4, and for a healthy lifestyle when leaving school.  **Practical’s:** Swiss roll, bread rolls, lasagne, panna cotta, quiche, pasta | |

**Food Key Stage 3 Curriculum**