

Subject: Food Technology	Year Groups: 7 - 11
Subject Leader: J. Fethney & J. Vinci	Grouping Policy: Mixed ability
Number of lessons per week: 2	Assessment: Teacher assessment
<p>Course Content:</p> <p>Pupils will have the opportunity to access two one-hour lessons per week of taught Food Technology. The lessons will be delivered through practical and classroom based activities.</p> <p>Within every practical based lesson pupils will learn; how to follow instructions, basic cooking techniques, health and safety skills and health and nutrition; these will be key lesson objectives and embedded throughout all teaching.</p> <p>Within the classroom based sessions pupils will be encouraged to reflect on practical skills learnt, be able to analyse nutritional value within their cooking, develop skills in adapting recipes to set budgets, learn about different diets, and healthy options in diets and recipes.</p> <p>Aim of lessons</p> <p>Pupils will be encouraged to prepare healthy foods from scratch that they can eat at lunch or break and that they will make again, such as; Pizza, bread, pasta, stir-fry, healthy granola bars, chilli, pasties, quiche, loaded skins and wraps.</p> <p>Pupils will gain confidence in a kitchen and have the cooking skills that will enable pupils to make healthy choices when budgeting and shopping, follow recipes, and ultimately enjoy preparing quick nutritional meals using staple ingredients rather than reaching for 'Ready-Made' options from the supermarket.</p> <p>Cross curricular links</p> <p>Literacy; reading, sensory description, key culinary words, adverbs.</p> <p>Maths; measuring, weighing, temperatures, scales, proportions, multiplying,</p> <p>Geography; different foods from around the world, cultural beliefs, diets.</p> <p>R.E.; Religious beliefs; Kosha, Halal, Hindu. Celebrations such as Christmas, Easter and Eid.</p> <p>Art and Design; product design, packaging.</p>	