



**Pathway
2/3/4**

Food Technology: Basic Kitchen Hygiene and Safety

Year 10

Learning Intention:

Students will consolidate and develop their skills and knowledge regarding basic safety and hygiene in the kitchen and will learn about food handling, preparation and appropriate storage. They will plan and prepare healthy budget meals. The key learning intention is for the pupils to be able to not only prepare but more importantly to plan and budget simple and healthy meals as independently as possible.

Key knowledge that should be learned during this SoW

Concept:

Knowledge:

Key Skills:

**Language and/or
communication skills:**

Curricular Links

English - Reading, writing, speaking and listening skills.
Maths - Identifying cost, reading prices, reading temperatures
PSHCE - safety, hygiene,
Computing - researching recipes



**Pathway
2/3/4**

Food Technology: Designing and Making a Pizza

Year 10

Learning Intention:

Key knowledge that should be learned during this SoW

Concept:

Knowledge:

Key Skills:

**Language and/or
communication skills:**

Curricular Links

English - Reading, writing, speaking and listening skills.
Maths - Identifying cost/ reading prices, reading temperatures
PSHCE - safety, hygiene,
Computing - researching recipes



**Pathway
2/3/4**

Food Technology: Preparing a Simple Meal

Year 10

Learning Intention:

Key knowledge that should be learned during this SoW

Concept:

Knowledge:

Key Skills:

**Language and/or
communication skills:**

Curricular Links

English - Reading, writing, speaking and listening skills.
Maths - Identifying cost/ reading prices, reading temperatures
PSHCE - safety, hygiene,
Computing - researching recipes
Life Skills: shopping for ingredients



**Pathway
2/3/4**

Food Technology: Cooking with Pasta

Year 10

Learning Intention:

Key knowledge that should be learned during this SoW

Concept:

Knowledge:

Key Skills:

**Language and/or
communication skills:**

Curricular Links

English - Reading, writing, speaking and listening skills.
PSHCE - safety, hygiene, serving meals
Computing - researching recipes
Life Skills: cleaning



**Pathway
2/3/4**

Food Technology: Making an Afternoon Tea

Learning Intention:

Key knowledge that should be learned during this SoW

Concept:

Knowledge:

Key Skills:

**Language and/or
communication skills:**

Curricular Links

English - Reading, writing, speaking and listening skills.
PSHCE - safety, hygiene, serving meals
Computing - researching recipes
Life Skills: cleaning

