



**Pathway  
2/3/4**

**Food Technology: Food for a specific function**

**Year 11**

**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:**

Learners will be able to demonstrate basic safety and hygiene in the kitchen  
Learners will be able to identify how to handle, prepare and store food  
Learner will be able to plan and prepare a meal on a budget  
Learners will be able to create a meal that is well balanced and healthy

**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: Food grains from source to table**

**Year 11**

**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: Cooking dishes from around the world**

**Year 11**

**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

