



**Pathway
2/3/4**

Food Technology: 85140 CATERING FOR A SPECIFIC FUNCTION

Year 11

Learning Intention:

Students will have the opportunity to cater for a specific function. They will have the opportunity to explore what it takes to plan for an event. Students will get to revisit key skills like following safe and hygienic procedures whilst making appropriate dishes that they have planned and chosen.

Key knowledge that should be learned during this SoW

Concept:

To be able to research, plan and produce dishes for a specific function. This must meet the functions criteria. Students must follow safe and hygienic procedures.

Knowledge:

- Taking part in a discussion on seasonal requirements for a particular function in mind, eg Christmas Fayre, Summer Fete
- Choose a recipe for three or more appropriate items eg savoury cheese straws, sausage rolls, sweet mince pies
- Expected tastes and preferences of client group for the specific function identified.

Key Skills:

- Make the chosen items following safe and hygienic procedures
- Identify the target group for which the function is aimed eg other students, invited guests
- Plan the food for the specific function
- Prepare the planned quantities of food to match the number of expected guests
- Freeze food in advance preparation for the event

**Language and/or
communication skills:**

- Function
- Target group
- Taste
- Safe
- Hygienic

Curricular Links

English - Reading, writing, speaking and listening skills.
Maths - Identifying cost, reading prices, reading temperatures

PSHE - Safety and Hygiene
Computing - Researching recipes



Pathway
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Food Technology: 10940 FOOD GRAINS FROM SOURCE TO TABLE

Year 11

Learning Intention:

Students will get the opportunity to explore foods that are made from a grain. They will learn about how these grains are grown and manufactured.

Key knowledge that should be learned during this SoW


Concept:

Students will learn about grains and how they are grown. They will look into the manufacturing process from beginning to end. The focus will also be to use computing skills by completing a survey and converting this information into a chart. Students will research, plan and make a cereal product where they then create a label.

Knowledge:

- Select a cereal for study from a given range
- Sketch the selected cereal
- Identify three products produced from the chosen cereal
- Select a cereal product to make from raw material
- Plan a flow diagram for making the cereal product to include preparation and cooking times
- Design a suitable label for the cereal product
- Complete a given manufacturing flow diagram for making a primary cereal product into a secondary product
- Conduct a survey to find out which is the most popular breakfast cereal product
- Produce a bar chart to show the results of the survey

Key Skills:	<ul style="list-style-type: none"> ● Produce the cereal product
Language and/or communication skills:	<ul style="list-style-type: none"> ● Grain ● Cereal ● Manufacture ● Product ● Label ● Survey
Curricular Links	<p>English - Reading, writing, speaking and listening skills.</p> <p>Maths - Survey results, bar charts</p> <p>PSHE - Safety and Hygiene</p> <p>Computing - Researching recipes</p>

	Pathway 2/3/4	Food Technology: 114445 FOODS AROUND THE WORLD	Year 11
Learning Intention:			
Students get the opportunity to explore foods around the world, as well as share their own cultural cuisines.			
Key knowledge that should be learned during this SoW			
Concept:	Students learn about the different cuisines around the world by researching and looking through cook books. They		

Knowledge:	<ul style="list-style-type: none"> ● Demonstrate the ability to choose six countries and create a slide presentation about the foods from each place, Demonstrate the ability to including pictures and text ● Demonstrate the ability to choose two dishes from their research that could be made in school ● Demonstrate the ability to find the recipes for the chosen dishes and add them to the presentation ● Demonstrate the ability to creating a shopping list ● Show knowledge of the equipment needed to follow a chosen recipe ● Show knowledge of the need for personal hygiene when cooking ● Show knowledge of the health and safety rules to follow in the kitchen
Key Skills:	<ul style="list-style-type: none"> ● Identify, collect and weigh or measure the ingredients required ● Follow the recipe ● Work in a safe and hygienic manner, with support ● Clean and tidy the kitchen area, showing safe handling of knives and all kitchen equipment, with support
Language and/or communication skills:	<ul style="list-style-type: none"> ● World ● Countries ● Map ● Cuisine ● Shopping List
Curricular Links	<p>English - Reading, writing, speaking and listening skills.</p> <p>Maths - Identifying cost, reading prices, create a shopping list</p> <p>PSHE - Safety and Hygiene</p> <p>Computing - Researching recipes, create a powerpoint</p>



**Pathway
2/3/4**

Food Technology: 75518 COOKING WITH PASTA

Year 10

Learning Intention:

Students will get to learn about how to make pasta and work on their culinary skills.

Key knowledge that should be learned during this SoW

Concept:

Students will continue practising their culinary skills. They gain a deeper understanding on how to make pasta. They can then go on to design and make their own pasta dishes.

Knowledge:

- Follow oral, written or pictorial instructions to cook at least two different pasta dishes
- Select appropriate utensils for each dish
- Select appropriate ingredients for each dish
- Select a different type of pasta to cook on each occasion, egg shaped, dried, fresh
- Use an appropriate portion of pasta for each dish
- Show knowledge basic health and safety issues when using culinary equipment

Key Skills:

- Following personal and general hygiene rules in the kitchen
- Prepare other ingredients appropriate to each dish, eg cheese, meat
- Wash dishes and tidy kitchen after use

**Language and/or
communication skills:**

- Pasta
- Italy
- Shape
- Shape
- Dried
- Fresh

Curricular Links	English - Reading, writing, speaking and listening skills. PSHE - safety, hygiene, serving meals Computing - researching recipes Life Skills: cleaning
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Career Paths

Food/Hospitality Industry

Lesson Link: Food Technology

Key Stage 4

Lesson Focus:

On a range of units building towards independent cooking there is a pathway towards a possible accreditation that can support employment in the hospitality industry.

Taking Points:

Why is it important to learn about Health and Safety?

What types of jobs do you think can be linked to this course?

How would you implement these skills in a linked job?

Career Links:

Hospitality/Catering Industry:

Restaurants/Cafes/Shops/Hotels/Bars

Jobs:

- Front of house employees
- Checkout staff
- Waiters
- Bar workers
- Food delivery drivers and riders.
- Kitchen porters
- Low-risk food retailers (e.g. newsagents, sweet shops)
- Warehouse staff

Accreditation Links:

Level 1 Food Hygiene & Safety Certificate Online

Resources used in lessons:

<https://www.highspeedtraining.co.uk/courses/food-hygiene/level-1-food-hygiene-and-safety/>