

THE MACCLESFIELD ACADEMY

CURRICULUM OVERVIEW

FOOD TECHNOLOGY



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Food technology classes are taught on a rotational basis with Design & Technology. For more information about the Food Technology Curriculum please contact Head of Technology :

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FOOD TECHNOLOGY CURRICULUM OVERVIEW YEAR 7

Term	Topics to be Covered	Essential Knowledge and Disciplinary Knowledge & Skills
<p>Students will cover each project on a rotational basis with Design & Technology.</p> <p>By the end of Year 7 all projects will be complete.</p>	<ul style="list-style-type: none"> ● Hygiene and Safety ● Food Poisoning bacteria and prevention ● Knife skills ● Using the oven ● Introduction to healthy eating (8 Tips for eating well and the Eatwell Guide) 	<p>Students will develop knowledge of how to hygienically prepare and cook food. They will be able to name various types of food poisoning bacteria and understand the symptoms of food poisoning to gain a knowledge of the importance of preparing food which is safe to consume.</p> <p>Students will be able to demonstrate the bridge hold and claw grip knife techniques alongside the safe use and handling of the oven to make a successful product.</p> <p>Students will gain a knowledge of healthy eating and how this can be achieved in their everyday lives.</p>

FOOD TECHNOLOGY CURRICULUM OVERVIEW YEAR 8

Term	Topics to be Covered	Essential Knowledge and Disciplinary Knowledge & Skills
<p>Students will cover each project on a rotational basis with Design & Technology.</p> <p>By the end of Year 8 all projects will be complete.</p>	<ul style="list-style-type: none"> • The Nutrients • The Eatwell guide • Energy and energy balance • Sugar • Food labelling • Dietary Analysis 	<p>Students will build on their healthy eating knowledge to delve further into the study of the nutrients. They will understand the function of the 5 main nutrient groups along with where this can be found in foods.</p> <p>Students will develop knowledge of energy intake and health problems associated with consuming too little and too much energy and what constitutes as a healthy intake.</p> <p>Students will develop their understanding of extrinsic sugars and how an excess can be associated with health problems and how as individuals they can make better food choices, what constitutes as low sugar/ high sugar, low fat/ high fat by understanding how to read food labels and packaging.</p> <p>Students will also be able to analyse a recipe to distinguish whether it is a recipe high/ low in sugar or fat and how this could be developed to make it a healthier dish.</p> <p>Alongside the nutritional studies students will build on from previous work in year 7 through practical work with a focus on; Safe food preparation and cooking skills, knife techniques, using the oven and hob, adaptation of recipes and food presentation.</p>

FOOD TECHNOLOGY CURRICULUM OVERVIEW YEAR 9

Term	Topics to be Covered	Essential Knowledge and Disciplinary Knowledge & Skills
<p>Students will cover each project on a rotational basis with Design & Technology.</p> <p>By the end of Year 9 all projects will be complete.</p>	<ul style="list-style-type: none"> ● Food choice, culture and lifestyle ● Seasonality ● Sustainability ● Sensory analysis ● Functional properties of ingredients ● Food Allergens 	<p>Building on from year 8 and with a potential to further study hospitality and catering at years 10/ 11, students will develop a knowledge of food choice, culture and lifestyle through exploration of foods from various countries. Religious and ethical factors will be explored.</p> <p>Students will also consider seasonality and sustainability of foods and the environmental impact and considerations.</p> <p>Students will gain a knowledge of the function of ingredients within our foods and complete a sensory analysis to consider how products are developed both in industry and domestic practice.</p> <p>Knowledge of food allergens will also be developed to enable students understanding when preparing, serving and buying food products. Practical work will embed and build on from the skills previously studied in year 7 & 8 and as a preparation for further study in year 10 & 11. Skills will include safe food preparation and cooking practices, knife skills, using the oven and hob, developing skills within meal preparation, bread making and cake making.</p>