



CURRICULUM OVERVIEW FOR DT - FOOD

YEAR
7

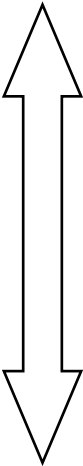
Practical Work:
Fruit Salad, flapjacks, vegetable curry, bread based pizza, practical assessment.

Theory Work:
Hygiene and safety
Healthy eating

YEAR
8

Practical Work:
Decorated cupcakes, spaghetti bolognese, sweet and sour chicken, fruit crumble, practical assessment

Theory Work:
Hygiene and safety
Basic nutrition
Allergies and intolerances



**Courses Delivered
10 week Rotations**

Half Term 1

YEAR
9

PRACTICAL Sticky Toffee Pudding, Lasagne, Thai or Indian curry & rice, Assessment	THEORY Bacteria and food poisoning, menu planning, time plans
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Half Term 2

PRACTICAL Short crust pastry pie, Cottage pie, Swiss roll chocolate log Assessment	THEORY Allergies and intolerances
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Half Term 3

PRACTICAL Chocolate Tray bake with feather icing, Pasta bake	THEORY Types of establishment and types of food service, job roles
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Half Term 1

YEAR
10

Variety of practical lessons to develop skills and food presentation
Theory—AO4

Half Term 2

Variety of practical lessons to develop skills and food presentation
Theory—AO1

Half Term 3

Variety of practical lessons to develop skills and food presentation
Theory—AO2

Half Term 4

Variety of practical lessons to develop skills and food presentation
Theory—AO3

Half Term 5

Theory notes and revision for Unit 1 written exam (June 2020)

Half Term 6

Unit 1 written exam
Level 2 Food Hygiene certificate

Preparation for Unit 2 controlled assessment covering AC1..1-2.4. Practical lessons to improve skills.

Continued Unit 2 preparation. Complete Mock controlled assessment Approx. Nov 2019

Continued Unit 2 preparation. Practical lessons to improve skills. 2nd mock if needed

Completion of Unit 2 Controlled Assessment

Revision for Unit 1 resit (if necessary)

END OF
EXAMINATION
PERIOD