

Curriculum Map Food Technology (incorporating Hospitality and Catering)

Overall curriculum intent	The De La Salle Food Technology curriculum intends to create learners with a deep understanding of the practical cooking skills, the health and safety requirements of food preparation, nutrition and the catering industry.
Culture	To create an environment that enriches the cultural identity of the school, and offers opportunities beyond the classroom, linking with RSE and SMSC provisions.
Skills	To create learners that have an understanding of the skills needed for food preparation, cooking and presentation.
Analysis and Evaluation	To create learners that can apply research and analysis skills to their own work and the work of others.
Food and nutrition in the World	To develop the students understanding of food cultures and practices from around the world and the impact of global food distribution and networks.
Sequenced learning	The students cumulatively build their understanding of food safety, food hygiene, food preparation and food presentation in units that build in complexity and challenge throughout KS3, and prepare them for the successful exploration of all aspects of Hospitality and Catering at KS4.

Year 7	Technology rotation – Food Technology
	Health and Safety – this unit explores food preparation, the equipment of a food preparation area, and nutritional values linked with healthy eating.

Year 8	Technology rotation – Food Technology
	Advanced food safety – this unit builds upon the fundamentals of food safety, including the scientific properties and terms linked with food deterioration. This unit deepens their understanding of the potential risks of food preparation and storage.

Year 9	Technology rotation – Food Technology
	Food Hygiene – this unit explores different food cultures from around the world, and dietary requirements and restrictions. It looks at different food movements that are having a larger impact on our intake and food fashions.

Year 10	Autumn term	Spring term	Summer term
	Unit 1 – The Hospitality and Catering Industry. This unit explores all aspects of the vocational sector and Industry. The students will learn about: hospitality and catering provision for specific locations, different types of establishment and job roles, and potential markets. This unit provides a broad introduction to the vocational sector.	Unit 2 – Hospitality and Catering in Action. This unit explores how to safely prepare, cook and present nutritional dishes, and builds upon the knowledge learned in KS3 with regard to food safety and hygiene. This extends the learners appreciation of the multiple vocational possibilities beyond the kitchen environment.	Unit 1 Mock exam preparation and written exam. The end of the summer term provides opportunities for Unit 2 exploration, to prepare for meal planning to prepare the students for their coursework unit in year 11.

Year 11	Autumn term	Spring term	Summer term
	Unit 1 - The Hospitality and Catering Industry revision. Unit 1 Mock Exam #2.	Unit 2 – coursework and practical exam preparation. Coursework completion with practical exam. This exam involved the planning, preparation and presentation of a 2 course meal served	Revision for summer exam – Unit 1.

		to a customer. The coursework will document that preparation and planning stages, the final outcome, and will evaluate the success of the meal prepared.	
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