**Ormiston Park Academy Curriculum Map Years 7-11 Department: Food Technology**

**WJEC VOCATIONAL AWARD Hospitality and Catering Level 1/2**

**Curriculum Leader: Florin Nicorici**

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| *Year 8* | Key Content:   * Health and Hygiene * Safety in the Kitchen * Sauces, Stocks and Cooking techniques * Cutting skills, Timing and observation skills * Vegetable Ragu, Macaroni Cheese, Minestrone soup/Frittata with Italian Bean Salad * Falafel with Flatbread and Tzatziki * Lemon Meringue Puddings/Love food hate waste * Multicultural foods and function of ingredients.   Assessment:  Following each Practical  Specification Areas covered:  AC.1.1 Describe functions of nutrients in the human body  AC.1.2 Compare nutritional needs of specific groups (coeliac, low fat diets, diabetics and vegetarians)  AC.2.2 Explain how dishes on a menu address environmental issues  AC.2.3 Explain how menu dishes meet customer needs  AC.2.4 Plan production of dishes for menu  AC.3.1 Use techniques in preparation of commodities  AC.3.2 Assure quality of commodities to be used in food preparation  AC.3.3 Use techniques in cooking of commodities  AC.3.5 Use food safety practices | Key Content:   * Nutrients (Macronutrients and Micronutrients) * Vitamins and Minerals * Proteins and Fats Theory * Chilli/Curry (vegetable or chicken), * Chicken/Vegetable Stir fry, burger * Chow main/Chicken Kiev/Chicken pie * Love food hate waste/Reduce ,Reuse ,Recycle * Packaging / Sustainability food miles, provenance. * Sausage Plait using Rough Puff Pastry * (vegetarian option: red pepper, pesto and goats cheese   Assessment:  Following each Practical  AC.1.1 Describe functions of nutrients in the human body  AC.1.2 Compare nutritional needs of specific groups (coeliac, low fat diets, diabetics and vegetarians)  AC.2.2 Explain how dishes on a menu address environmental issues  AC.2.3 Explain how menu dishes meet customer needs  AC.2.4 Plan production of dishes for menu  AC.3.1 Use techniques in preparation of commodities  AC.3.2 Assure quality of commodities to be used in food preparation  AC.3.3 Use techniques in cooking of commodities  AC.3.5 Use food safety practices | Key Content:   * Nutrients (Macronutrients and Micronutrients) * Vitamins and Minerals * Proteins and Fats Theory/Types of fat * Fish Cake/Lasagne * Pastry and Raising agents * Chicken Kiev, Chicken soup, Burger , Bread Rolls, Bread based Pizza, Pizza design ,Quiche * Love food hate waste * Multicultural foods and function of ingredients   Assessment:  Following each practical  End of Year 8 test  AC.1.1 Describe functions of nutrients in the human body  AC.1.2 Compare nutritional needs of specific groups (coeliac, low fat diets, diabetics and vegetarians)  AC.2.2 Explain how dishes on a menu address environmental issues  AC.2.3 Explain how menu dishes meet customer needs  AC.2.4 Plan production of dishes for menu  AC.3.1 Use techniques in preparation of commodities  AC.3.2 Assure quality of commodities to be used in food preparation  AC.3.3 Use techniques in cooking of commodities  AC.3.5 Use food safety practices | Key Content:   * Health and Hygiene * Safety in the Kitchen * Sauces, Stocks and Cooking techniques * Cutting skills, Timing and observation skills * Vegetable Ragu, Macaroni Cheese, Minestrone soup/Frittata with Italian Bean Salad * Falafel with Flatbread and Tzatziki * Lemon Meringue Puddings/Love food hate waste * Multicultural foods and function of ingredients.   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| Key Skills:   * Hygiene routines * Cleaning and Food preparation * Knife Skills – Bridge and Claw * Julienne/Veg cutting * Use of kitchen equipment * Cross contamination and bacteria’s * Composting vegetable waste | Key Skills:   * Sensory analysis * Knife Skills – Bridge and Claw * Cross contamination and bacteria’s * Flavour profiles   Testing and evaluating | Key Skills:   * Sensory analysis * Knife Skills – Bridge and Claw * Batch production * Understand the difference between good and bad FATS * Flavour profiles * Glazing, shaping and cutting, safe use of oven   Testing and evaluating | Key Skills:   * Hygiene routines * Cleaning and Food preparation * Knife Skills – Bridge and Claw * Julienne/Veg cutting * Use of kitchen equipment * Cross contamination and bacteria’s * Composting vegetable wast | Key Skills:   * Sensory analysis * Knife Skills – Bridge and Claw * Cross contamination and bacteria’s * Flavour profiles   Testing and evaluating | Key Skills:   * Sensory analysis * Knife Skills – Bridge and Claw * Batch production * Understand the difference between good and bad FATS * Flavour profiles * Glazing, shaping and cutting, safe use of oven   Testing and evaluating. |
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| *Year 7* | Key Content:   * Health and Hygiene – Safety in the Kitchen * Knife Skills / Cutting methods * Apple Swan, * Fruit Salad / Tropical granola bar * Vegetable soup /Tomatoes Soup * Quesadillas / Vegetable pizza toast * Eat well guide /Eat well tips * Bacteria and High Risk Food * Ratatouille   Assessment: Following each Practical  Specification Areas covered:  AC.1.1 Describe functions of nutrients in the human body  AC.1.2 Compare nutritional needs of specific groups (teenagers)  AC.2.4 Plan production of dishes for menu  AC.3.1 Use techniques in preparation of commodities  AC.3.2 Assure quality of commodities to be used in food preparation  AC.3.3 Use techniques in cooking of commodities  AC.3.5 Use food safety practices | Key Content:   * Eat Well Guide – Balanced Diets * Pizza Pinwheels, * Biscuits/Shortcrust pastry * Savoury tarts/Croquet Monsieur * Weighing and measuring ,scale * Victoria sponge, Scones * Yeast and raising agents   Assessment: Rubbing method fruit crumble  Healthy lifestyle  Specification Areas covered:  AC.1.1 Describe functions of nutrients in the human body  AC.1.2 Compare nutritional needs of specific groups (teenagers)  AC.2.4 Plan production of dishes for menu  AC.3.1 Use techniques in preparation of commodities  AC.3.2 Assure quality of commodities to be used in food preparation  AC.3.3 Use techniques in cooking of commodities  AC.3.5 Use food safety practices | Key Content:  Proteins and Fats working with HBV and LBV/Commodities  Chicken/vegetable curry  Macaroni cheese/The 4 C’s and Food Hygiene  Pasta bolognaise/Ratatouille  Recipe change and dietary requirements.  Seasonality and Provenance  Final assessment week  End of year 7 test  Specification Areas covered:  AC.1.1 Describe functions of nutrients in the human body  AC.1.2 Compare nutritional needs of specific groups (teenagers)  AC.2.4 Plan production of dishes for menu  AC.3.1 Use techniques in preparation of commodities  AC.3.2 Assure quality of commodities to be used in food preparation  AC.3.3 Use techniques in cooking of commodities  AC.3.5 Use food safety practices | Key Content:   * Health and Hygiene – Safety in the Kitchen * Knife Skills / Cutting methods * Apple Swan, * Fruit Salad / Tropical granola bar * Vegetable soup /Tomatoes Soup * Quesadillas / Vegetable pizza toast * Eat well guide /Eat well tips * Bacteria and High Risk Food * Ratatouille   Assessment: Following each Practical  Specification Areas covered:  AC.1.1 Describe functions of nutrients in the human body  AC.1.2 Compare nutritional needs of specific groups (teenagers)  AC.2.4 Plan production of dishes for menu  AC.3.1 Use techniques in preparation of commodities  AC.3.2 Assure quality of commodities to be used in food preparation  AC.3.3 Use techniques in cooking of commodities  AC.3.5 Use food safety practices | Key Content:   * Eat Well Guide – Balanced Diets * Pizza Pinwheels, * Biscuits/Shortcrust pastry * Savoury tarts//Croquet Monsieur * Weighing and measuring ,scale * Victoria sponge, Scones * Yeast and raising agents   Assessment: Rubbing method fruit crumble  Healthy lifestyle  Specification Areas covered:  AC.1.1 Describe functions of nutrients in the human body  AC.1.2 Compare nutritional needs of specific groups (teenagers)  AC.2.4 Plan production of dishes for menu  AC.3.1 Use techniques in preparation of commodities  AC.3.2 Assure quality of commodities to be used in food preparation  AC.3.3 Use techniques in cooking of commodities  AC.3.5 Use food safety practices | Key Content:  Proteins and Fats working with HBV and LBV/Commodities  Chicken/vegetable curry  Macaroni cheese/The 4 C’s and Food Hygiene  Pasta bolognaise/Ratatouille  Recipe change and dietary requirements.  Seasonality and Provenance  Final assessment week  End of year 7 test  Specification Areas covered:  AC.1.1 Describe functions of nutrients in the human body  AC.1.2 Compare nutritional needs of specific groups (teenagers)  AC.2.4 Plan production of dishes for menu  AC.3.1 Use techniques in preparation of commodities  AC.3.2 Assure quality of commodities to be used in food preparation  AC.3.3 Use techniques in cooking of commodities  AC.3.5 Use food safety practices |
| Key Skills:   * Hygiene routines * Cleaning and Food preparation * Knife Skills – Bridge and Claw   Keywords across the curriculum  Raising agents  Cleaning and food preparation  Kneading skills   * Scale weighing , measuring/Chopping/ Peeling/ Slicing/ Sieving/ Hydrating/Blending   Pupils will be focusing on learning about Health and Safety and Healthy Eating | Key Skills:   * Sensory analysis * Rubbing method * Raising agents   Keywords across the curriculum  Cleaning and food preparation  Kneading skills   * Scale weighing , measuring/Chopping/ Peeling/ Slicing/ Sieving/ Hydrating /Blending * Pupils will be focusing on learning about Health and Safety and Healthy Eating | Key Skills:   * Sensory analysis * Knife Skills – Bridge and Claw * Batch production * Flavour profiles * Packaging – Legislation * Product Analysis * Product Labelling * Modelling and prototyping * Pupils will be focusing on learning about Health and Safety and Healthy Eating   Testing and evaluating  Kneading skills  Scale weighing , measuring/Chopping/ Peeling/ Slicing/ Sieving/ Hydrating /Blending | Key Skills:   * Hygiene routines * Cleaning and Food preparation * Knife Skills – Bridge and Claw   Keywords across the curriculum  Raising agents  Cleaning and food preparation  Kneading skills   * Scale weighing , measuring/Chopping/ Peeling/ Slicing/ Sieving/ Hydrating/Blending   Pupils will be focusing on learning about Health and Safety and Healthy Eating | Key Skills:   * Sensory analysis * Rubbing method * Raising agents   Keywords across the curriculum  Cleaning and food preparation  Kneading skills   * Scale weighing , measuring/Chopping/ Peeling/ Slicing/ Sieving/ Hydrating /Blending   Pupils will be focusing on learning about Health and Safety and Healthy Eating | Key Skills:   * Sensory analysis * Knife Skills – Bridge and Claw * Batch production * Flavour profiles * Packaging – Legislation * Product Analysis * Product Labelling * Modelling and prototyping * Pupils will be focusing on learning about Health and Safety and Healthy Eating   Testing and evaluating  Kneading skills  Scale weighing , measuring/Chopping/ Peeling/ Slicing/ Sieving/ Hydrating /Blending |
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