



CURRICULUM PLANS

SUBJECT: Food Technology

Yr	AUTUMN TERM 1	AUTUMN TERM 2	SPRING TERM 3	SPRING TERM 4	SUMMER TERM 5	NEW SCHOOL YEAR BEGINS	SUMMER TERM 6
7	The Basics	Fruit and Vegetables	Fruit and Vegetables	Rice	Pasta and Potatoes		Bread and Grains
8	Bread and Grains	Fat and Sugar	Fat and Sugar	Milk and Dairy Products	Meat, Fish and Poultry		Special and Religious Diets
9	Street Food	Street Food	Great British Regional Foods	Great British Regional Foods	Afternoon Tea		Core Subject Knowledge
10	Commodities: Fruit and Vegetables	Commodities: Milk, Cheese and Yogurt	Commodities: Cereals	Commodities: Meat, Poultry, Fish and Eggs	Commodities: Butter, Margarine, Oils, Sugar and Syrup		Commodities: Soya, Tofu, Beans, Nuts and Seeds
11	NEA 1 Food Science Investigation/ Assessment	NEA 1 Food Science Investigation/ Assessment	NEA 2 Food Preparation Assessment	NEA 2 Food Preparation Assessment	Revision		Revision