

Design & Technology -Food - Curriculum Overview

Design and Technology Food is a unique subject that develops a significant range of life skills. The subject is taught to year 8, with one double lesson a fortnight. During each double lesson, a new recipe is prepared and cooked (and eaten).

Through the cooking of the recipes, specific cooking skills are taught, with more complex dishes being cooked as the students progress through the year. Kitchen hygiene is covered in the early stages of the year, together with kitchen safety and the safe use of utensils and appliances. Food storage, preparation, cross contamination of ingredients and known allergens are also discussed and taught.

Students record their cooking through a Recipe Book/Cooking Diary that they digitally produce through the year. Their work is not formally assessed but rewards are given for students that demonstrate excellence in the kitchen and the presentation of their recipe books.

Skills and recipes covered during the year are listed in the table below

KS3 (Design & Technology - Food) Curriculum

	Year 8
Autumn Term 1	Kitchen Safety Safe use of equipment (knives) Known allergens • Diddy divers • Pizza toast • Granola bars
Autumn Term 2	Cleanliness and keeping work areas Hygiene and cleaning of equipment and work stations. Safe use of hob and oven • Pancakes • Carrot Cakes • Apple Crumble
Spring Term 1	Claw and bridge cutting techniques Time management. Hygiene • Apple crumble • Cheesy scones • Vegetable couscous
Spring Term 2	Food cross contamination Storage and cooking of raw meat Time management • Macaroni cheese • Koftas • Brandy Snaps
Summer Term 1	Time management Multi tasked recipes • Thai green chicken curry • Dutch apple cake • Savoury rice
Summer Term 2	Multi tasked recipes. Creative use and experimentation of ingredients. • Fajitas • Jam tarts • Pizza

