Subject: Food Technology Key Stage 3

Curriculum Map – 2020/2021

Exam	Licence to Cook	ASDAN Food Wise Mod 1-3	ASDAN Food Wise Mod 4-6
Term Topic	Year 7	Year 8	Year 9
Autumn 1	Healthy Eating	Module One Task 1 and 2	Module Four Task 2 and 6
	Practical – Salad ,Veg, Fruit		
Autumn 2	War and Christmas	Module One Task 3 and 6	Module Four Task 8 and 9
	Practical - War style foods and trip to Dads Army		
Spring 1	Contamination/storage rotation/fridge temps/4Cs	Module Two Task 1 and 3	Module Five Task 2 and 3
	Practical - Various dressings		
Spring 2	Survival	Module Two Task 7 and 9	Module Five Task 4 and 7
	Practical – Trangia/ open fires/ Bidwell Trip		
Summer 1	Different Food groups	Module Three Task 1 and 2	Module Six Task 1 and 3
	Practical - Dairy, fibre, carbs, protein, mins and vits		
Summer 2	Eggs	Module Three Task 4 and 7	Module Six Task 4 and 8
	Practical - Different types and methods of cooking eggs		

Curriculum Map – 2020/2021

Subject: Food Technology Key Stage 4

Exam	BTEC Home Cooking Skills Level One	BTEC Home Cooking Skills Level Two	
Term Topic	Year 10	Year 11	
Autumn 1	Eatwell guide, Life stages, Nutrients	Modifying recipes, heat transference, methods of cooking	
	Practical - Potatoes	Practical - Potatoes and Pasta	
Autumn 2	Economical ways to budget, Portions, Presentation,	Passing on information, making menus,	
	table setting	website/newsletter	
	Practical - Pasta	Practical - Desserts	
Spring 1	Building Portfolio for BTEC Level One	Building Portfolio for BTEC Level Two	
	Target Audiences on packaging/food		
	Practical - Sauces	Practical - Starters	
Spring 2	Complete Portfolio and assessment completed before	Complete Portfolio and assessment completed	
	Easter Break	before Easter Break	
	Practical - Bread (only if portfolio is complete)	Assessment	
Summer 1	Dietary needs and contamination, bacteria		
	Practical – Gluten, Nut free, Veggie, Vegan recipes		
Summer 2	Around the World		
	Practical - Different Countries		