

Food/Catering Key Stage 3 Curriculum 2024 - 2025

1 Lesson per fortnight each year group

	Year 7			Year 8			Year 9		
	Knowledge and skills	Enrichment	Additional information e.g. Cross-Curricular	Knowledge and skills	Enrichment	Additional information e.g. Cross-Curricular	Knowledge and skills	Enrichment	Additional information e.g. Cross-Curricular
Cycle 1	Introduction to food skills and nutrition Hygiene and safety. Eatwell Guide How to write a dish proposal Practical work: <i>Layered salad</i> <i>Pizza toast</i> Assessment: Pizza toast proposal and practical outcome	Gardening club	annotation: English Communication: annotation of proposal. Verbal communication in kitchens Collaborative working: practical lessons Careers: chef	Diet and life stage Dietary needs at different life stages Protein & Calcium Pizza proposal Practical work: <i>Yeast based dough Pizza</i> <i>Sausage rolls</i> Assessment: Pizza proposal and practical outcome	Gardening club	Communication: annotation of proposal. Verbal communication in kitchens Collaborative working: practical lessons Careers: food manufacturing inspector	Introduction to the industry Importance of good nutrition Role of EHO World foods Practical work: <i>Fajitas</i> <i>Torrijas (MFL collaboration)</i> <i>Enchiladas</i> Assessment: practical outcomes	Gardening club	Communication: terminology related to job roles Verbal communication in kitchens Collaborative working: practical lessons Careers: wait staff front of house staff MFL Collaboration Torrijas
Cycle 2	Ethical and social issues Food assurance schemes Introduction to production plans Self-reflection /Evaluation Practical work:	Gardening club	Communication: writing step-by step plans, being able to follow a plan. Verbal communication in kitchens Collaborative working: practical lessons	Environmental issues Process of gelatinisation Standard components in food. Burger proposal Fats Practical work:	Gardening club	Communication: writing step-by step plans, being able to follow a plan. Verbal communication in kitchens Collaborative working: practical lessons	World foods Street foods/Writing dish proposals Future of food Environment and agriculture Practical work: <i>Samosas (sweet)</i>	Gardening club	Food and environmental issues/Food security: Science Communication: annotation of proposal. Verbal communication in kitchens

	Chicken nuggets Muffins Stir fry Assessment: Chicken nuggets Production plan and outcome Muffins proposal		Careers: baker	Macaroni Cheese Chilli Nachos Turkey burgers Assessment: Burger proposal Fats assessment		Careers: chef de partie	Caribbean Curry Assessment: Dish proposal		Collaborative working: practical lessons Careers: street food trader
Cycle 3	Consumer choice and healthy eating Carbohydrates Seasonal foods Practical work: Scones Koftas Apple crumble Assessment: Carbohydrates End of year test	Gardening club	Carbohydrates: Science (cycle 1)	Ethical issues Traceability Animal welfare Self-reflection /Evaluation Vitamins. Practical work: Lamb Rogan Josh Mini Frittatas Assessment: Function of fats End of year test	Gardening club	Vocab Religion: RE Communication: writing step-by step plans, being able to follow a plan. Verbal communication in kitchens Collaborative working: practical lessons Careers: EHO	Future of food Local v global environmental issues. Production planning MFL collaborative project Practical work: Savoury rice Mediterranean tart Chinese chicken Assessment: Production Plan End of year test	Gardening club	Food Practical skills: MFL Communication: application of key terminology in correct context. Verbal communication in kitchens Collaborative working: practical lessons Careers: food scientist