Food Technology/ Hospitality and Catering Learning Journey

ORMISTON SWB ACADEMY

[OAT] Ormiston Academies Trust
AN OAT ACADEMY

Year 11

- Specialist Dietary Needs
- Sustainability and the environment
- LO4
- Suitability of dishes
- Creating a time plan
- Make a two course meal
- LO5
- Summer Exam
- Careers after year 11
- LO3
- Cooking methods
- Excesses/deficiencies in adults and children
- LO2
- Dietary needs in adults and children
- Functions of seven key nutrients
- Create a menu for a restaurant
- LO1
- Trial Controlled Assessment
- Review of Summer year 10 exam results
- Review LO1, LO2, LO3, LO4 & LO5.
- Practical: Vegan/ special diet recipes & LO5
- Practical: World Foods & LO5
- Practical: Biscuits & LO5
- LO5: Propose a H&C provisions to meet specific requirements
- Review LO1, LO2, LO3 & LO4.
- Practical: Sauces & LO4
- Practical: Profiteroles & LO4
- Practical: Yorkshire pudding, gravy & LO4
- LO4: How food can cause ill health
- Review LO1, LO2 & LO3.
- Practical: Cornish Pasty & LO3
- Practical: Puff Pastry & LO3
- Practical: Beef Burger & LO3
- Practical: Meringue & LO3
- LO3: How H&C provisions meet H&S requirements
- Review LO1 & LO2
- Practical: Pasta Bake & LO2
- Practical: Pasta & LO2
- Practical: Panna Cotta & LO2
- Practical: Samosa & LO2
- LO2: How H&C provisions operate
- Review LO1
- Practical: Pizza & LO1
- Practical: Bread & LO1
- Practical: Chicken Fajitas & LO1
- Practical: Chicken Nuggets & LO1

Year 10

- What have you learnt at KS3?
- LO1: The environment which the H&C industry operates
- Assessment/ assessment Feedback.
- Evaluate
- Make: Personal choice
- Design/plan
- Research
- Sustainability
- Practical: Vegetarian cottage pie
- Age vs Diet
- Practical: Vegetarian Sausage Rolls
- Special Diets
- EHO
- Year 7/8. Promoting and applying nutrition
- Assessment/ Feedback/ re-teach.
- Evaluation
- Make: personal choice
- Design/plan
- Research
- Practical: Breakfast Muffins
- Food labelling regulations and packaging
- Practical: Pasta bake
- Heat Transfers
- Macro and Micro-nutrients
- FSA, food poisoning and temperatures
- Year 7 – What can we remember?
- The next journey
- Assessment Feedback.
- Assessment
- Evaluation
- Make: Personal choice
- Design/plan
- Research
- Macro-nutrients.
- Practical: Pizza Toast
- Eatwell Guide
- Zones of the tongue
- Practical: Tropical Fruit Pot
- Routines, Expectations, Health and Safety, Equipment
- What have you learnt at Primary School?

Year 9

Year 8

Year 7

Character | Organisation | Resilience | Excellence