

# Food Technology

Building on Key stage 2 and 3

Hospitality industry- Unit 1

Health and nutrition/Planning menus- Unit 2

- *Develop an understanding of considerations when planning a menu*
- *Develop a broad understanding of the hospitality and catering sector*
- *Develop knowledge which spans the entire vocational sector and related industries*
- *Demonstrate knowledge of food nutrition, it's sources and role in the human body*
- *Demonstrate food preparation, cooking and presentation skills*

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## 3D Design & Print

Solve, reformulate, innovate, function, form, CAD, maths, PLA, ABS, technologies

## Art Collections

Natural forms, mixed media, observational drawings, museum collections, ceramics

## Recipe Development

Nutrition, health, plan, varied diet, prepare, design, cook, seasonal ingredients, sources

## The Design Business

Entrepreneurship, risk, creativity, target market, product life cycle, sustainability

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## Introduction to H&C

Basic Preparation and Cooking skills  
Health and safety practices  
Food Hygiene

Medium to Complex Preparation and cooking skills  
Laws and legislation in H&C industry

Balanced diets  
Nutrients in food  
Nutritional needs of different age groups

Dietary requirements/needs/ choices/  
Allergies/Intolerances  
Customer expectations

Presentation Skills  
Factors that affect menu planning

Evaluation skills

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## Unit 2 Controlled Assessment Task

Health and Safety in hospitality and Catering

Operations of front and back of house  
Hospitality and catering providers

Working in the hospitality and catering industry  
Working conditions

Contributing Factors to the success of a H&C business