




# Food Technology

Building on Key stage 2 and 3

Practical skills- Unit 2    Hospitality industry- Unit 1  
 Health and nutrition- Unit 2    Planning Menus- Unit 1/2

- *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*

 <p><b>3D Design &amp; Print</b> Solve, reformulate, innovate, function, form, CAD, maths, PLA, ABS, technologies</p>	<p><b>Art Collections</b> Natural forms, mixed media, observational drawings, museum collections, ceramics</p>	<p><b>Recipe Development</b> Nutrition, health, plan, varied diet, prepare, design, cook, seasonal ingredients, sources</p>	<p><b>The Design Business</b> Entrepreneurship, risk, creativity, target market, product life cycle, sustainability</p>		
 <p><b>Healthy eating</b> Balanced diets Nutrients Pastry making Raw Meat preparation Sourcing ingredients</p>	<p><b>The Veggie Van</b> Dietary requirements Dietary choices Vegetables, starches and grains</p>	<p><b>3 course meal</b> Menu types Customer needs Environmental factors Portion sizes</p>	<p><b>Menu Planning</b> Dish proposals Time planning Practical Assessments Evaluations</p>	<p><b>AO1 Structure of the Hospitality Industry</b> Establishments Service Styles Job roles</p>	<p><b>AO2 How Hospitality businesses operate</b> Stock control Equipment Documentation</p>
 <p><b>AO3 Health and Safety Requirements</b> Customer needs Personal Safety Food safety legislation</p>	<p><b>AO4/AO5</b> Food poisoning Role of the EHO Hospitality provisions</p>	<p><b>Unit 1 Exam</b> <b>Unit 2 1.1-1.4</b> <b>Importance of Nutrition</b> Functions of nutrients Nutritional Needs Cooking methods</p>	<p><b>Unit 2 2.1-2.4</b> <b>Planning menus</b> Customer needs Propose dishes Time plan</p>	<p><b>Unit 2 3.1-3.5</b> <b>Cook dishes</b> Practical assessments</p>	<p><b>Unit 1 AO5- Hospitality and Catering provisions</b></p>