

Curriculum Map

Food Technology- Our Why?

The aim of Food Technology mirrors that of DT at Abbey school is to develop creative, technical, and practical skills that are required to perform everyday tasks confidently and participate successfully in an increasingly technological world. Build and apply a repertoire of knowledge, understanding of skills that will enable them to evaluate, design and make high quality prototypes and products that are suitable for a wide range of users. Knowledge and skills through the grades and steps driven by topic every half term that uses the 4 corners of Engage, Develop, innovate and Express to embed learning.

Big Ideas promoted to our Food Technology Curriculum



Substantive Concepts of our Food Technology Curriculum

Design		develop the creative, technical and practical expertise needed to perform everyday tasks confidently and to participate successfully in an increasingly technological world
Make		To build and apply a repertoire of knowledge, understanding and skills in order to design and make high-quality prototypes and products for a wide range of users
Evaluate		Understand historical concepts such as continuity and change, cause and consequence, similarity, difference and significance, and use them to make connections, draw contrasts, analyse trends, frame historically valid questions and create their own structured accounts, including written narratives and analyses
Technical Knowledge	*****	To know the origin of materials and the sustainability of it.

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Curriculum Map Upper School and Horizon Hub

U7/H4 :States of Matter BTEC Level 1 Resit and or Level 2

U7/H4 Blood Heart BTEC Level 1 Resit and or Level 2

U7/H4 Tomorrows world. BTEC Level 1 Resit and or Level 2

















U7/H4 Off with her Head BTEC Level 1 Resit and or Level 2

U7/H4 Our changing world BTEC Level 1 Resit and or Level 2

U7/H4 Road Trip USA BTEC Level 1 Resit and or Level 2

















BTEC Home Cooking Skills. Level 2

BTEC Home Cooking Skills. Level 2











BTEC Home Cooking Skills. Level 2







BTEC Home Cooking Skills. Level 2

BTEC Home Cooking Skills. Level 2



















BTEC Home Cooking Skills. Level 1

U4/U5/H3 BTEC Home Cooking Skills. Level 1























BTEC Home Cooking Skills. Level 1

U4/U5/H3

BTEC Home Cooking Skills. Level 1

U4/U5/H3:

BTEC Home Cooking Skills. Level 1.

U4/ U5/H3





















U3:States of Matter

Chocolate. Design a selection of chocolate treats. Make a variety of chocolate treats. Look at the process of melting and solidifying



Healthy Meals. Design a variety of healthy meals to support the function of the body

U3: Tomorrows world.

Family Dinner. Design a menu to incorporate a 3-course meal. Make a variety of dishes which would be served to your family.







U3: Off with her Head

Fish Dishes. Design a variety of meals to

incorporate different types of fish.













U3: Road Trip USA Design a variety of dishes using a range of cooking techniques.

U2: Ancient Civilisation

Fish Dishes. Design a variety of dishes which

include different types of fish.



























U2: Misty Mountain, winding River GR/RM

different types of bread

Bread making. Design a selection of

U3:Our changing world

Bread. Design a variety of different flavored

breads. Discuss how the Romans used bread

as a staple in their diet.



U2: Allotment

Healthy Picnics. Design a variety of food to be packed into a picnic basket. Discuss 5 a

















U2: Alchemy Island

Melting and Boiling. Design recipes which

incorporate melting ingredients such as

chocolate and cheese,

U2:Gallery Rebels Street Food - Design a variety of dishes which would be found on street food stalls. Incorporate healthy ingredients to support 5 a day.

U2: Traders and Raiders Sweet vs Savory. Design a variety of sweet and savory meals

















Woodland Party Food. Design a variety of

healthy finger foods which can be eaten at a

party.



U1 Urban Pioneer Outdoor Cooking -Design dishes which may be cooked on an open fire or BBQ. Make dishes using a variety of skills for peeling & chopping

U1 Emperors and Empires Baking bread/scones. Investigate & Design a variety of different flavored breads and scones. Make, using skills for measuring and weighing out ingredients.











U1 Magnificent Monarchs: Sweet vs Savory. Design a variety of sweet and savory meals







Meals from around the world. Design a variety of meals from different countries and name the food groups.





U1 Rocks, Relics and Rumbles. Christmas goodies. Design a selection of Christmas treats



Curriculum Map Lower School

















Urban Pioneer

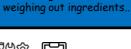
Design a variety of healthy finger foods

which can be eaten at a party.



Outdoor Cooking -Design dishes which may be cooked on an open fire or BBQ. Make dishes using a variety of skills for peeling & chopping





Baking bread/scones. Investigate & Design a

variety of different flavored breads and

scones. Make, using skills for measuring and

L6: Gods and Mortals



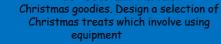






L6: Eat well cook well
Meals from around the world. Design a variety

of meals from different countries and name the food groups.



L6: Spirit Sweet vs Savory. Design a variety of sweet and savory meals







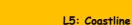






L5: Wriggle and Crawl

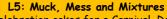
Hunter Gatherer/ Outdoor cooking. Design different meat/quorn and vegetable dishes.



Fish Dishes. Design a variety of meal which incorporate different types of sea life. Discuss the benefits of eating fish. Omega 3, Protien

L5 Beat Bang Boogie

Melting and Boiling. Design recipes which incorporate melting ingredients such as



Celebration cakes for a Carnival. Design different cakes for a party. Make the cakes using skills for weighing out ingredients, measuring liquids







L5: Towers Tunnels and Turrets

Structures

Stews & Soups. Make meals using a variety of







L5 Bounce Healthy Eating Plan. Design a healthy menu







L4: Paws claws and whiskers

Easter treats. Look at where the egg comes

from. Design a variety of treats including

Easter biscuits/buns/cakes.

chocolate and cheese



for an athlete to maintain a strong healthy body.





skills including Peeling, slicing, boiling,





L4: Our Wonderful World

Food from around the world. Design a menu to include different spices in cooking. Make a variety of dishes from different countries, comparing taste, smell and texture.

L4: Memory box

Pudding Lane Bakery. Design a variety of

breads investigating the use of yeast. Also

look at sweet breads.

L3: Plant Parts - How does it grow?

Discover rainbow foods. Use senses to

describe foods. Look at online shopping, prices and food labels

L4: Rio Da Vida

Superfood, Design a menu to help you grow healthy and strong.







L4 Enchanted woodland)

Investigate how much food we waste. Look at

ways to preserve. Design a pack up lunch for

an enchanted visitor







L4: TEAM Reflection and symmetry in cooking. Design

own biscuit including size/shape and pattern for decoration.







L3: Why don't snakes have legs?

Investigate the benefits, protein/omega

3. Design recipes to incorporate eggs



L3: Can you build it? Operating simple electrical equipment. Hand held blenders, mixers. Design sweet treats.















L3: Puppets and Popups

The sound of food. Sausages sizzling, eggs cracking. Make a variety of breakfast's and discuss the sounds food makes.

L3:Winter Wonderland

Discuss different harvest foods. Design recipes to include Autumn foods.

L3: Marvelous machines Create a pack up for your Journey. Design a variety of pack up lunches.

L2: Ready, Steady Grow

The Farm Shop. Design different flavours of

bread to sell in a farm shop. Make bread using







L2: Lets Explore

Bear Hunt Picnic. Design your picnic basket.

Make healthy sandwiches, fruity snacks and a

sweet treat.



L2: Sunshine and Sunflowers

Yummy Summer Fruits. Discover senses by handling fruits, consider the texture. Design recipes to include skills such as peeling

L2: Chop slice and Mash

Design a healthy breakfast. What toppings

could you put on porridge for the 3 bears to make it healthy.

the ingredients you have chosen







L2: Shadows and reflection RM

Stained glass cookies. Design own cookie

using 2D shapes/SSM.







L2: Sparkle and shine Make Shiny Biscuits/treats.









L1: Animal safari Where does food come from? Which food's come from Africa. Design own fruit salad

L1: Creep, Crawl and Wriggle Mini beast cafe. Design a menu for the mini beasts to see what they will eat. Is it similar

to humans?

L1:On The Beach

What types of food can be found in the sea. How are fish caught? Design a chip shop









L1: Stories and Rhymes



L1:Me and My Community- Friendship Biscuits: Design their own biscuit.







Make a packed lunch for someone that helps

Prepare meals for the 3 Bears Breakfast. Selecting and preparing ingredients, using utensils and equipment

