

## Curriculum Map: Cooking/Food Technology

Curriculum Aims: Through the curriculum, we want students to –

- To develop an understanding of cooking in its various forms
- To be inspired by other cooks, chefs and cuisines from around the world
- To grow confidence in exploring and experimenting with a range of ingredients and equipment in the kitchen
- Appreciate and express opinions about their own food and the food of others

Core content: What do we want students to know/be able to do?

- Be able to plan and prepare dishes from scratch
- Be able to use cooking equipment safety
- Be able to practice good hygiene and safety in the kitchen
- Be able to make choices about cooking and eating a balanced diet

### Recipes

The recipes planned for the students to develop their cooking skills and exploration of ingredients and cuisines changes every year. Students will try dishes from wide range of cultures and chefs and will include recipes from breakfasts, main meals, desserts and snacks. Recipes will be carefully chosen for students to experience a range of meats, fruits and vegetables and dishes for different specialist diets including vegetarian, vegan, coeliac and dairy free.

### Year 8 and Year 9

Whilst experiencing the wide range of dishes planned over the year, students will work towards gaining a range of certificates which will be awarded when students achieve secure knowledge and skills in different areas including;

Food hygiene and safety, Knife safety, Safe use of kitchen equipment, Balanced Diet, Bacteria, Food preparation and Storage, Specialist Diets, and Shopping and Economising.

### Year 10 and Year 11

Students will build on their knowledge gained in Year 8 and Year 9, develop their cooking skills further whilst working towards gaining a Food Hygiene qualification which will enable them to secure employment in the Food and Hospitality industry as well as demonstrating secure knowledge and understanding of Food Hygiene and Safety in the kitchen.