

Food Technology

Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 1
Selected correct ingredients for recipes.	Prepare ingredients as described in the recipes.	Follow the instructions in the recipes.	Demonstrated food safety and hygiene.	Practice cooking dishes selected for assessment.	Assessment Btec Level 1
Research dishes	Explore skills	Respond to brief	Explore skills	Explore skills	Respond to brief

Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 1
Evaluate ingredient in a recipe for suitability.	Practice preparation of ingredients.	Start to follow recipes independently.	Investigate different aspects of food hygiene and safety.	Research and prepare a dish of choice.	Analyse the sensory qualities of dishes made
Respond to brief	Explore skills	Respond to brief	Respond to brief	Research dishes	Respond to brief

Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 1
Work in an extremely safe and hygienic manner in a clean and tidy environment.	Show sound competence in safe and correct usage in all aspects.	Independently complete all practical tasks efficiently with good time management.	Explain and apply the principles of nutrition and health.	Research, select and justify recipe ideas to meet specific briefs.	Analyse a practical lesson and justify possible improvements to a dish.
Understand concepts	Explore skills	Respond to brief	Understand concepts	Research dishes	Explore skills

Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 1
Always work safely and hygienically in a tidy and clean environment.	Illustrate competence of the safety of a range of utensils and electrical	Produce a selection of high quality dishes with good sensory qualities.	Always complete practical tasks independently and within time constraints.	Research, select and state reasons for recipe ideas to meet specific briefs.	Analyse the sensory qualities of dishes made (evaluation)
Understand concepts	Explore skills	Explore skills	Respond to brief	Research dishes	Respond to brief

Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 1
Be consistent in a safe and hygienic manner.	Use a range of practical skills and techniques effectively.	Consistently complete practical tasks within time constraint	Complete written work in full sentences using descriptions.	Explain which steps went well and how to improve the dish made.	Choose own ideas or adaptations of dishes and justify choices.
Respond to brief	Explore skills	Understand concepts	Respond to brief	Respond to brief	Research dishes

