

Together

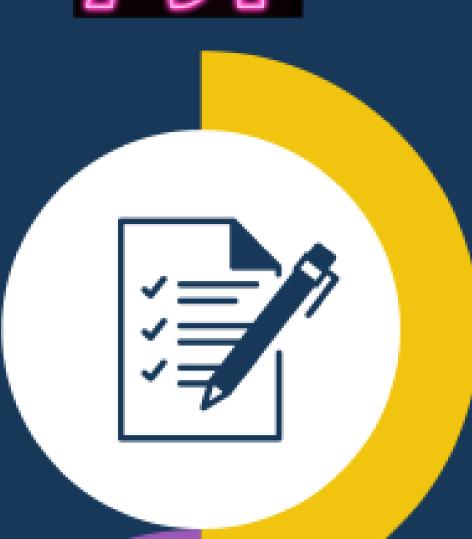
Food Technology

Curriculum map



YEAR 11

Factors affecting food choices NEA1 assessment Meat and fish NEA2 assessment



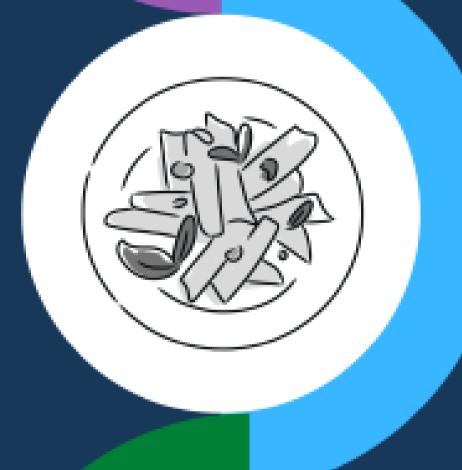
YEAR 10 Heat transfer Commodities Nutrition

Pastries
Sensory testing
Function of ingredients
Eggs
Carbohydrates, pastas

and breads

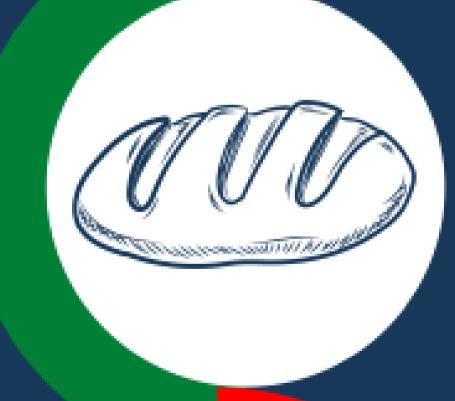


Adapting and
Modifying dishes
Sequencing
Portion control
Scaling down
Manipulating sensory
properties



YEAR 8

Cultural food traditions, & classic recipes Presentation of dishes Roux sauces Breads Working with meat



YEAR 7

Using the kitchen Learning techniques Risk management Knife skills Weighing and measuring Cooker use

