

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



YEAR 9

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

