

Curriculum Overview KS3

Food Technology

Year 1

Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Seasonal Eating	Religious Feasts	International Foods	Project Cook!	Vegetarian Cookery	Summer Eating

Year 2

Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Harvest Foods	Celebration Foods	Vegetarian Cookery	Seasonal Eating	Vegetarian Cookery	Summer Eating

Curriculum Overview KS4- NCFE Level 2 Certificate in Food and Cookery Skills

Year 1

Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Unit 1 Preparing to Cook	Unit 1 Preparing to Cook	Unit 2 Understanding Foods	Unit 2 Understanding Foods	Unit 3 Exploring Balanced Diets	Unit 3 Exploring Balanced Diets

Year 2

Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Unit 4 Plan and Produce Dishes in Response to a Brief	Unit 4 Plan and Produce Dishes in Response to a Brief	Unit 1, 2, 3 and 4 Catch-up	Unit 1, 2, 3 and 4 Catch-up		

Curriculum Overview KS4- BTEC Home Cooking Skills

Year 1

Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Level 1 Preparation for Home Cooking Skills	Level 1 Practical Cooking	Level 1 Practical Cooking	Level 1 Practical Cooking	Level 1 Assessment Preparation	Level 1 Practical Assessment

Year 2

Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Level 2 Preparation for Home Cooking Skills	Level 2 Practical Cooking	Level 2 Assessment Preparation	Level 2 Practical Assessment		