Food & Textiles Technology

YEAR 11

- Food Provenance
- NEA 1: Food Investigation
- NEA 2: Food Preparation
- Written Paper

Global food production
Primary and secondary food processing
Food fortification and modification
Investigation: plan practical investigations to test your predictions
Analysis and evaluation: analyse and evaluate the findings of your practical investigations
Research: thoroughly research your chosen task using a range of sources
Planning and making the final dishes: 3-hour practical assessment
Revision strategies
Waste food and packaging
Food miles and carbon footprint
Reared food
GM crops
Caught food
Grown food
Research: thoroughly research your chosen task using a range of sources
Technical skills: Plan and cook 4 dishes related to your task to demonstrate your technical skills
Analysis and evaluation: Write up a detailed analysis of your final dishes including costing, nutritional analysis and sensory testing
Mock exams throughout key stage 4

YEAR 10

- Food Choice
- Food Safety
- Food Science
- Food Nutrition and Health

Food labelling
British and International cuisines
Uses of microorganisms
Preparing food safely
Changing properties of fats and oils
Changing properties of proteins
Cooking methods: dry methods
Cooking methods: fat based
Energy needs
Nutritional needs of different age groups
Nutritional analysis
Diet related health problems
Healthy eating guidelines
Cultural religious and moral food choices
Influences on food choice
Influences of marketing
Sensory testing
Food poisoning
Food spoilage
Storing food safely
Changing properties of carbohydrates
Cooking methods: water based
Raising agents
Transfer of heat
Why food is cooked
Macronutrients: protein, fats and carbohydrates
Vitamins: fat-soluble and water-soluble
Minerals and trace elements

YEAR 9

- The Science of Eggs
- Traditional Afternoon Tea
- Tunnock's Teacake Challenge
- Textiles – Tote Bag

Egg as a raising agent
Food science: denaturation of protein
Pancake batter
Quiche
Caramel shortbread
Mass catering: the history of the traybake
Gluten free brownie
Cupcake decorating
Creating dishes to reflect a theme
Working creatively
Responding creatively to a design brief
Reflecting a theme: Vivienne Westwood
Decorative techniques: embellishments
Cultural capital: the V & A Museum
Meringue
Food science: coagulation of protein
Bakewell slice
Meeting the needs of alternative diets
Fat-free Swiss roll
Food styling techniques
Piping techniques
Teacake entry

YEAR 8

- Textiles - Phone Pouch
- Food from Around the World
- Traditional British Cuisine
- Pasta Sauces
- Textiles – Travel Pillow

E-textiles
Accompaniments: naan bread
Chicken tikka masala
Staple foods rice, potatoes, noodles
Cottage pie
Cultural capital: British heritage
Seasonality
Roux method
Ragu sauce
Own design pasta sauce
Reduction method
Types of pasta
Non-woven fabrics
Electronic components
Decorative stitches
Stir fry
Cultural capital: alternative cuisines
Jambalaya
Pink slice
Regional dishes
Macaroni cheese
Gelatinisation
Pattern cutting
Applique
Gluten formation
Sponge cake
Cupcakes
Fruit crumble
Aeration
Scones
Exploring flavours
Sensory testing
The creaming method
Woven fabrics
Sewing machine safety

YEAR 7

- PRIMARY
- Hygiene and Nutrition
- Basic Cooking Skills
- Raising Agents
- Food and Children's Literature
- Shortening

Pizza toast
Safe use of the cooker: oven
Chicken fajitas
Bread rolls
Fruit salad
Pasta salad
The Eatwell Guide
Knife safety
Macronutrients
Food science: rubbing in method
Food science: chemical raising agents
Biological raising agents
Responding creatively to a design brief
Shortcrust pastry
Shortbread
Pizza
Flapjacks
Vitamins and minerals
Transference of heat
Beans on toast
Safe use of the cooker: hob and grill
Food hygiene