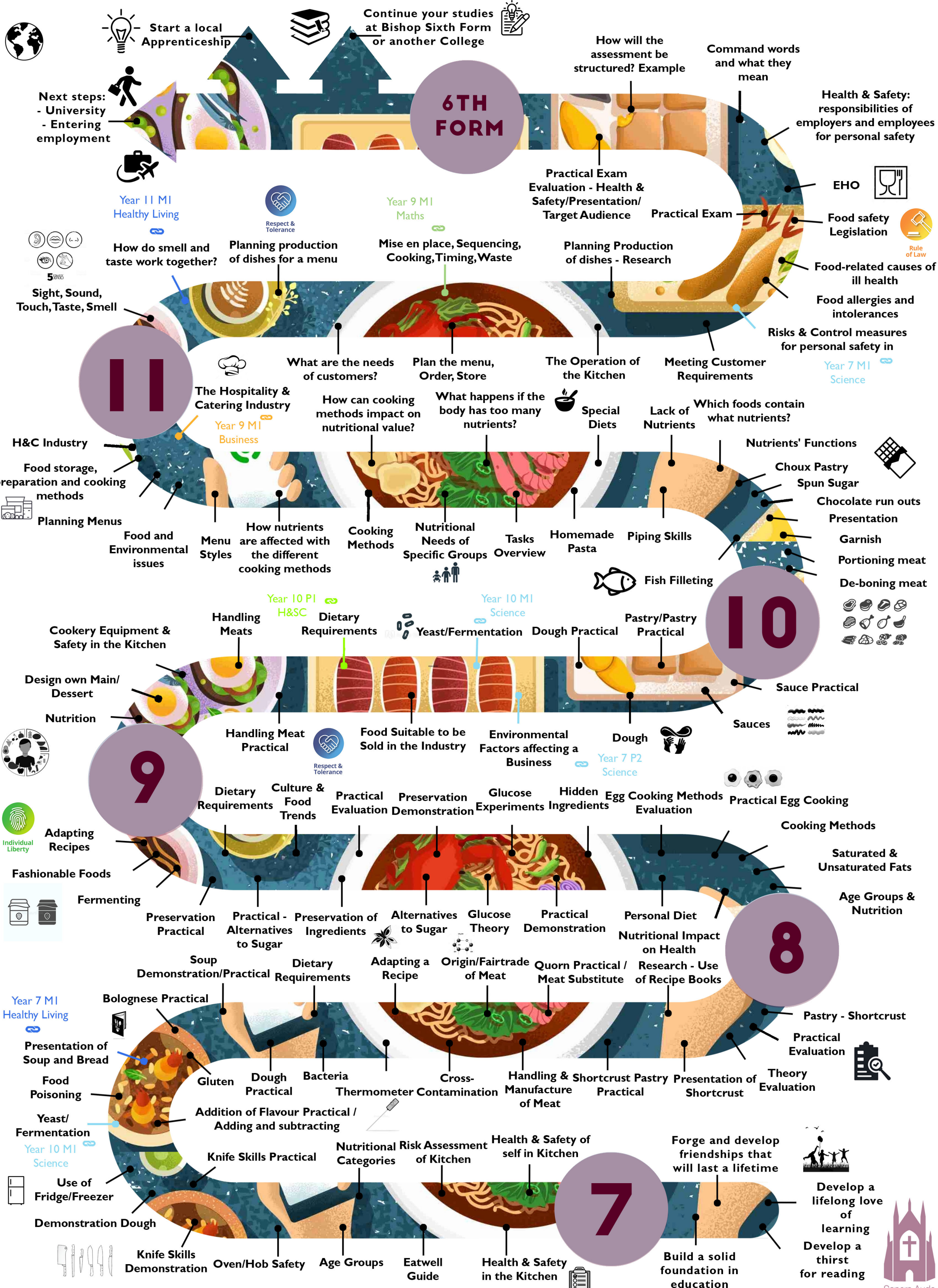


FOOD TECH LEARNING JOURNEY



Start a local Apprenticeship

Continue your studies at Bishop Sixth Form or another College

6TH FORM

Next steps:
- University
- Entering employment

Year 11 MI Healthy Living

Year 9 MI Maths

Practical Exam Evaluation - Health & Safety/Presentation/Target Audience

Practical Exam

Health & Safety: responsibilities of employers and employees for personal safety

EHO

Food safety Legislation

Food-related causes of ill health

Food allergies and intolerances

Risks & Control measures for personal safety in

Year 7 MI Science

5 SENSES
Sight, Sound, Touch, Taste, Smell

How do smell and taste work together?

Planning production of dishes for a menu

Mise en place, Sequencing, Cooking, Timing, Waste

Planning Production of dishes - Research

9

The Hospitality & Catering Industry

What are the needs of customers?

Plan the menu, Order, Store

The Operation of the Kitchen

Meeting Customer Requirements

H&C Industry

Year 9 MI Business

How can cooking methods impact on nutritional value?

What happens if the body has too many nutrients?

Special Diets

Lack of Nutrients

Which foods contain what nutrients?

Nutrients' Functions

Food storage, preparation and cooking methods

Planning Menus

Food and Environmental issues

Menu Styles

How nutrients are affected with the different cooking methods

Cooking Methods

Nutritional Needs of Specific Groups

Tasks Overview

Homemade Pasta

Piping Skills

Fish Filleting

Choux Pastry

Spun Sugar

Chocolate run outs

Presentation

9

Handling Meat Practical

Food Suitable to be Sold in the Industry

Environmental Factors affecting a Business

Dough

Sauces

Practical Egg Cooking

Individual Liberty

Adapting Recipes

Dietary Requirements

Culture & Food Trends

Practical Evaluation

Preservation Demonstration

Glucose Experiments

Hidden Ingredients

Egg Cooking Methods Evaluation

Practical Egg Cooking

Cooking Methods

Fermenting

Fashionable Foods

Preservation Practical

Practical - Preservation of Alternatives to Sugar

Practical - Preservation of Ingredients

Alternatives to Sugar

Glucose Theory

Practical Demonstration

Personal Diet

Nutritional Impact on Health

Age Groups & Nutrition

Year 7 MI Healthy Living

Presentation of Soup and Bread

Bolognese Practical

Dietary Requirements

Adapting a Recipe

Origin/Fairtrade of Meat

Quorn Practical / Meat Substitute

Research - Use of Recipe Books

Pastry - Shortcrust

Food Poisoning

Gluten

Dough Practical

Bacteria

Thermometer

Cross-Contamination

Handling & Manufacture of Meat

Shortcrust Pastry Practical

Presentation of Shortcrust

Theory Evaluation

Yeast/Fermentation

Addition of Flavour Practical / Adding and subtracting

Knife Skills Practical

Nutritional Categories

Risk Assessment of Kitchen

Health & Safety of self in Kitchen

Forge and develop friendships that will last a lifetime

Develop a lifelong love of learning

Develop a thirst for reading

Build a solid foundation in education

Use of Fridge/Freezer

Knife Skills Demonstration

Oven/Hob Safety

Age Groups

Eatwell Guide

Health & Safety in the Kitchen

Build a solid foundation in education

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Build a solid foundation in education

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