

# Food Technology Curriculum Map

Y10

**Summer 2**  
Design, Make & Present a Two-Course Meal



**Summer 1**  
Fruits and Vegetables



**Spring 1**  
Cakes and cake decorating

**Autumn 1**  
Revisiting food and kitchen safety, nutrition and cooking skills.



**Spring 2**  
Pastries



**Autumn 2**  
Introduction to bread

Y9

**Summer 2**  
Final Project and Reflection

**Autumn 2**  
Food Safety and Nutrition Basics



**Spring 2**  
Advanced cooking techniques and presentation



Y8

**Autumn 1**  
Develop Basic cooking skills

**Spring 1**  
Introduction to International Cuisine



**Summer 1**  
Meal Planning and Budgeting

**Summer 2**  
Food and the environment



**Spring 2**  
Celebrations and Seasonal Foods



**Autumn 2**  
Exploring Healthy Eating



**Summer 1**  
Practical Food Projects

**Spring 1**  
Basic Cooking Skills



**Autumn 1**  
Introduction to Food Technology & Basic Hygiene

Y7