

CURRICULUM ROAD MAP – Emerald Pathway

YEAR 7

TERM 1

Topic: Introduction to Food Technology and Basic hygiene.
Skills: To gain understanding around basic food hygiene including cleaning, storing food, preparing food and cooking temperatures.

Key Vocabulary :
Hygiene
Safety
Prepare
Store
Temperature.



TERM 2

Topic: Exploring Healthy eating.
Skills: To explain the term 'healthy eating', giving at least three examples of food considered to be healthy

Key Vocabulary :
Eat Well
Healthy
Nutrients
Diet
Guide



TERM 3

Topic: Basic cooking skills.
Skills: To carry out four simple cooking processes, with support if required, eg pouring, mixing, spreading, chopping

Key Vocabulary :
Process
Pouring
Mixing
Spreading
Chopping



TERM 4

Topic :Celebration and seasonal foods.
Skills. Preparing traditional celebration foods from different cultures and use seasonal ingredients within their cooking.

Key Vocabulary :
Culture
Celebration
Seasonal
Ingredients
Occasion



TERM 5

Topic: Practical Food Projects
Skills: To make a dish they like from scratch.

Key Vocabulary :
Plan
Practice
Taste
Test
Evaluate



TERM 6

Topic: Food and the environment.
• Skills: Cooking with seasonal ingredients
• Using leftovers to reduce food waste
• Planning meals that minimize waste

Key Vocabulary :
Waste
Reduce
Minimum
Reuse
Seasonal



CURRICULUM ROAD MAP – Emerald Pathway

YEAR 8

TERM 1

Topic: Introduction to Food technology and basic cooking skills.
Skills: Revisit basic cooking skills and food hygiene.

Key Vocabulary :
Pouring
Mixing
Chopping
Satey
Hygiene



TERM 2

Topic: Food Safety and Nutrition Basics
Skills: To understand the different food groups and the four C's used in food hygiene and safety.

Key Vocabulary :
Cooking
Cleaning
Contamination
Chilling
Nutrients



TERM 3

Topic: Introduction to International Cuisine
Skills: To develop understanding of at least two foods from different countries and/or cultures.

Key Vocabulary :
Culture
Cuisine
Variety
Seasoning
Herbs



TERM 4

Topic: Advanced cooking techniques and presentation
Skills: To understand how sous vide and fermentation is used within cooking and practice different presentation techniques.

Key Vocabulary :
Sous vide
Fermentation
Dusting
Sprinkle
Drizzle



TERM 5

Topic: Meal Planning and Budgeting.
Skills: To understand what meal planning is and plan their own meals on a budget.

Key Vocabulary :
Budget
Meal Plan
Balanced
Reuse
Store



TERM 6

Topic: Final Project and Reflection.
Skills: To make three different dishes using a mixture of ingredients they like and new ones

Key Vocabulary :
Reflect
Final
Mixture
Ingredients
Taste



CURRICULUM ROAD MAP – Emerald Pathway

YEAR 9

TERM 1

Topic: Revisiting food and kitchen safety, nutrition, and cooking skills.
Skills: Build on learning from year 8

Key Vocabulary:
Safety
Nutrients
Eat well guide
Contamination
Hygiene



TERM 2

Topic: Introduction to Bread
Skills: To understand how yeast is used and make bread from scratch.

Key Vocabulary:
Yeast
Knead
Dough
Roll
Bake



TERM 3

Topic: Cakes and cake decorating
Skills: To explore two ways of cake baking and decorating.

Key Vocabulary:
Piping
Baking
Spread
Fold
Cool



TERM 4

Topic: Pastries
Skills: To cook with different type of pastry.

Key Vocabulary:
Puff
Filo
Flaky
Layer
Fold



TERM 5

Topic: Fruits and Vegetables
Skills: To experiment with fruits and vegetables within different dishes.

Key Vocabulary :
Blend
Dice/Cube
Simmer
Roast
Boil



TERM 6

Topic: Design, make and present a two-course meal.
Skills: To work with a partner to plan a healthy, nutritionally balanced, two-course meal

Key Vocabulary:
Plan
Starter
Main
Dessert
Present



CURRICULUM ROAD MAP – Emerald Pathway

YEAR 10

TERM 1

Topic: Health and Safety in a Practical Environment
Skills: Know the Health and Safety requirements, procedures and equipment relevant to their work environment.

Key Vocabulary:
Requirements
Procedures
Legislation
Environment
Safety



TERM 2

Topic: Health and Safety in a Practical Environment
Skills: Be able to recognise and manage risk in their work environment by following safe working practices.

Key Vocabulary:
Risk
Practices
Manage
Recognise
Safe



TERM 3

Topic: Understanding Food Hygiene
Skills: To understand keeping food safe, keeping work areas clean, risks associated with handling food and the importance of personal hygiene.

Key Vocabulary:
Clean
Food handling
Important
Personal
Hygiene



TERM 4

Topic: Using Kitchen Equipment
Skills: To be able to safely use a range of kitchen equipment in catering environments

Key Vocabulary:
Catering
Equipment
Use
Safely
Clean



TERM 5

Topic: Food preparation and presentation
Skills: To develop competency in using utensils, weighing and measuring ingredients, preparing and cooking vegetables as well as setting up a service area along with tables.

Key Vocabulary:
Measure
Weigh
Utensils
Service
Present



TERM 6

Topic: Preparing and cooking Vegetables
Skills: To safely prepare and cook a range of vegetables.

Key Vocabulary:
Prepare
Wash
Chop
Store
Cook



CURRICULUM ROAD MAP – Emerald Pathway

YEAR 11

TERM 1

Topic: Developing Cooking Skills
Skills: To learn how to plan meals and produce dishes using a range of cooking equipment

Key Vocabulary:
Availability
Cost
Fresh
Ingredients
Hygienically



TERM 2

Topic: Making Biscuits
Skills: To be able to make a variety of different types of biscuit.

Key Vocabulary:
Piping
Cutting
Moulding
Pressing
Baking



TERM 3

Topic: Making Soups
Skills: To know how to make a range of different soups using different cooking techniques.

Key Vocabulary:
Adapt
Correct temperature
Quality
Taste



TERM 4

Topic: Making Bread and Flatbread
Skills: To be able to make different types of breads and flat breads with and without yeast.

Key Vocabulary:
Yeast
Roll
Knead
Bake
Fold



TERM 5

Topic :Preparing and serving desserts.
Skills: be able to prepare and serve a range of desserts.

Key Vocabulary:
Mousse
Fruit based
Holding
Reactions
Finishing



TERM 6

Review and submit Portfolio and Evidence.

Ensure understanding of all key vocabulary across the year

