



THE BIRKENHEAD PARK SCHOOL

Curriculum Plan 2016/2017 – Technology

Year	Half Term 1	Half Term 2	Half Term 3	Half Term 4	Half Term 5	Half Term 6
<b>Year 7</b>	<ul style="list-style-type: none"> <li>For students to understand the different skills in making food products</li> <li>Understand Health and Safety in the food room and how to use equipment safely</li> <li>Presentation of food to make it look appetising</li> </ul>	<ul style="list-style-type: none"> <li>For students to understand the different skills in making food products</li> <li>Understand Health and Safety in the food room and how to use equipment safely</li> <li>Presentation of food to make it look appetising</li> </ul>	<ul style="list-style-type: none"> <li>How to adapt basic recipes</li> <li>Addition of fruit to improve nutritional values</li> <li>Creaming method</li> <li>Rubbing in method</li> <li>Fibre in the diet</li> </ul>	<b>1 Star Chef: Muffin Market</b> <ul style="list-style-type: none"> <li>Nutrients and why they are needed in the body</li> <li>Healthy Eating guidelines</li> </ul>	<b>1 Star Chef: Muffin Market</b> <ul style="list-style-type: none"> <li>Nutrients and why they are needed in the body</li> <li>Healthy eating guidelines</li> </ul>	<ul style="list-style-type: none"> <li>Evaluation skills</li> <li>Pastry making skills – sweet and savoury options</li> <li>Methods of cooking</li> </ul>
<b>Year 8</b>	<ul style="list-style-type: none"> <li>For students to understand the different skills and methods used for the different products</li> <li>How to use additional ingredients to alter colour, taste and texture to fulfil the task</li> </ul>	<ul style="list-style-type: none"> <li>For students to understand the different skills and methods used for the different products</li> <li>How to use additional ingredients to alter colour, taste and texture to fulfil the design briefs</li> </ul>	<b>2 Star Chef: Pasta Mania</b> <ul style="list-style-type: none"> <li>Alternate proteins</li> <li>Pasta making</li> <li>Sauce making</li> </ul>	<b>2 Star Chef : Pasta Mania</b> <ul style="list-style-type: none"> <li>Alternate proteins</li> <li>Pasta making</li> <li>Sauce making</li> </ul>	<b>Healthy Eating:</b> <ul style="list-style-type: none"> <li>Biscuits/healthy eating cereal bars</li> <li>Evaluation skills</li> <li>Methods of cooking</li> <li>Functions of ingredients</li> </ul>	<b>Healthy Eating:</b> <ul style="list-style-type: none"> <li>Biscuits/healthy eating cereal bars</li> <li>Methods of cooking</li> <li>Functions of ingredients</li> <li>Nutritional analysis</li> </ul>



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<b>Year 9</b>	<ul style="list-style-type: none"> <li>• Nutrition</li> <li>• Use of whole grains and high fibre diet</li> <li>• Practical skills</li> <li>• Investigation of key commodities to produce a range of results</li> <li>• Be able to analyse outcomes to develop dishes</li> </ul>	<ul style="list-style-type: none"> <li>• Nutrients, sources, functions in the body</li> <li>• Consequences of excess and deficiencies in the diet</li> <li>• Mini GCSE task</li> <li>• Knife Skills and vegetable cuts</li> </ul>	<b>3 Star Chef: Celebrations</b> <ul style="list-style-type: none"> <li>• Identify celebrations from around the world</li> <li>• Nutrients and sources in the body</li> <li>• Risk assessments in the kitchen</li> <li>• Equipment used from around the world</li> </ul>	<b>Ready meals:</b> <ul style="list-style-type: none"> <li>• Meat cooking</li> <li>• Health and safety</li> <li>• Food safety</li> <li>• Nutritional analysis</li> </ul>	<b>Ready meals:</b> <ul style="list-style-type: none"> <li>• Food safety</li> <li>• Nutritional analysis</li> <li>• Nutrients /nutrition</li> <li>• Food labelling</li> <li>• Presentation</li> </ul>	<b>Food science:</b> <ul style="list-style-type: none"> <li>• Experiments</li> <li>• Yeast</li> <li>• Enzymatic browning</li> </ul>



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Year 10	<p><b>Commodity: Fruit and Vegetables</b></p> <ul style="list-style-type: none"> <li>• Provenance</li> <li>• How grown</li> <li>• Classification</li> <li>• Nutritional values</li> <li>• Dietary considerations</li> </ul> <p><b>Food Science:</b></p> <ul style="list-style-type: none"> <li>• Composition</li> <li>• Oxidation/enzymic browning</li> </ul>	<p><b>Commodity: Milk, Cheese and Yoghurt</b></p> <ul style="list-style-type: none"> <li>• Provenance</li> <li>• How grown</li> <li>• Classification</li> <li>• Nutritional</li> <li>• Dietary considerations</li> </ul> <p><b>Food Science:</b></p> <ul style="list-style-type: none"> <li>• Chemical and physical structure</li> </ul>	<p><b>Commodity: Cereals</b></p> <ul style="list-style-type: none"> <li>• Provenance- GM crops, staples</li> <li>• How grown</li> <li>• Classification</li> <li>• Nutritional values</li> <li>• Dietary considerations</li> </ul> <p><b>Food Science:</b></p> <ul style="list-style-type: none"> <li>• Yeast as a raising agent</li> <li>• Gluten formation</li> <li>• Dextrinisation</li> </ul>	<p><b>Commodity: Meat, fish, poultry, eggs</b></p> <ul style="list-style-type: none"> <li>• Provenance - Animal welfare</li> <li>• How grown</li> <li>• Classification</li> <li>• Nutritional Values - Protein, saturated fat, omega 3</li> <li>• Dietary considerations</li> <li>• Protein deficiency</li> <li>• Religious considerations</li> </ul> <p><b>Food Science:</b></p> <ul style="list-style-type: none"> <li>• Chemical and physical structure</li> <li>• Denaturation</li> <li>• Coagulation</li> </ul>	<p><b>Commodity: Butter, oils, margarine, sugar and syrup</b></p> <ul style="list-style-type: none"> <li>• Provenance</li> <li>• How grown</li> <li>• Classification</li> <li>• Nutritional Values</li> <li>• Dietary considerations and links to obesity</li> </ul> <p><b>Food Science:</b></p> <ul style="list-style-type: none"> <li>• Chemical and physical structure</li> </ul>	<p><b>Commodity: Soya, tofu, beans, nuts, seeds</b></p> <ul style="list-style-type: none"> <li>• Provenance – Seasonality, food miles</li> <li>• How grown</li> <li>• Classification – Soya, beans, nuts, seeds</li> <li>• Nutritional Values – Protein, amino acids</li> <li>• Dietary considerations</li> <li>• Vegetarian options, allergies (nuts)</li> <li>• Fibre source</li> </ul> <p><b>Food Science:</b></p> <ul style="list-style-type: none"> <li>• Nuts as a thickener</li> </ul>



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<b>Year 11</b>	<b>Task 2: International cuisine</b> <ul style="list-style-type: none"> <li>• Nutritional analysis and costings for each recipe</li> <li>• Research to gather information to make informed choices</li> <li>• Recipe trialling for possible dishes</li> </ul>	<b>Task 2: International cuisine</b> <ul style="list-style-type: none"> <li>• Nutritional analysis and costings for each recipe</li> <li>• Recipe trialling for possible dishes/side dishes</li> <li>• Time plan, shopping list, equipment list</li> </ul>	<b>Task 2: International Cuisine</b> <ul style="list-style-type: none"> <li>• Complete planning for practical exam</li> <li>• Carry out practical exam</li> <li>• Evaluation and costing</li> <li>• Examination questions - Nutrition</li> </ul>	<ul style="list-style-type: none"> <li>• Revision skills</li> <li>• Examination questions</li> <li>• Nutrients</li> <li>• Equipment</li> <li>• Methods of basic recipes</li> <li>• Use of ICT in Hospitality Industry</li> </ul>	<ul style="list-style-type: none"> <li>• Revision skills</li> <li>• Examination questions</li> <li>• Nutrients</li> <li>• Equipment</li> <li>• Methods of basic recipes</li> <li>• Use of ICT in Hospitality Industry</li> </ul>	