

Food Technology OVERVIEW 2020 – 2021

Key Stage 3

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7
Autumn 1	Health and safety in the classroom	Knife skills cooking healthy meals	Types of equipment in the kitchen cooking healthy meals	Chopping boards cross contamination cooking healthy meals	What is a healthy diet? Cooking healthy meals	Baking	
	Inset 2 days	Teacher Assessment					Data Collection
Autumn 2	Cooking healthy meals		Cooking meals with eggs		Cooking healthy meals		Baking
	Inset 2 days	Teacher Assessment					Data Collection
Spring 1	Health and safety in the classroom	Cooking healthy meals	Cooking healthy meals		Baking		
	Teacher Assessment						Data Collection
Spring 2	Cooking healthy meals		Cooking meals with cheese	Cooking meals with eggs		Baking	
	Inset 1 day	Teacher Assessment			School Reports		Data Collection
Summer 1	Health and safety in the classroom	Cooking vegetarian meals	Cooking healthy meals		Baking		
	Teacher Assessment						Data Collection
Summer 2	Cooking healthy meals		Cooking meals cheese	Cooking meals with eggs		Baking	
	Inset 1 day	Teacher Assessment			School Reports		Data Collection

KEY	Topic taught	Staff Training	Teacher Assessment	Data	School Reports	Examinations
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