



## Long Term Plan: KS3 Food 2024-2025

Y7/8/9 Food Technology rotation

	Half Term 1	Half Term 2	Half Term 3	Half Term 4	Half Term 5	Half Term 6
<b>Year 7</b> (9 week rotation)	Health and safety, knife skills, grill use, hob use, cake making methods, food and religion.	Pastry making methods, cake making methods, batch production, seasonality	Health and safety, knife skills, grill use, hob use, cake making methods, food and religion.	Pastry making methods, cake making methods, batch production, seasonality	Health and safety, knife skills, grill use, hob use, cake making methods, food and religion.	Pastry making methods, cake making methods, batch production, seasonality
<b>Assessment</b>		Cheese straws practical assessment		Cheese straws practical assessment		Cheese straws practical assessment
<b>Year 8</b> (9 week rotation)	Health and safety, cake making methods, bread making skills, special diets/planning, sauce making, technical cakes.	Pastry making, batch cooking, savoury foods, world foods.	Health and safety, cake making methods, bread making skills, special diets/planning, sauce making, technical cakes.	Pastry making, batch cooking, savoury foods, world foods.	Health and safety, cake making methods, bread making skills, special diets/planning, sauce making, technical cakes.	Pastry making, batch cooking, savoury foods, world foods.
<b>Assessment</b>		Jam Tarts practical assessment		Jam Tarts practical assessment		Jam Tarts practical assessment
<b>Year 9</b> (9 week rotation)	Health and safety, advanced knife skills, raising agents/bread making/dough shaping, piping of mixtures/bain marie, micronutrients/macronutrients, setting mixtures, roasting.	Blind baking/pastry making/coagulation, food spoilage and contamination, aeration/denaturing proteins.	Health and safety, advanced knife skills, raising agents/bread making/dough shaping, piping of mixtures/bain marie, micronutrients/macronutrients, setting mixtures, roasting.	Blind baking/pastry making/coagulation, food spoilage and contamination, aeration/denaturing proteins.	Health and safety, advanced knife skills, raising agents/bread making/dough shaping, piping of mixtures/bain marie, micronutrients/macronutrients, setting mixtures, roasting.	Blind baking/pastry making/coagulation, food spoilage and contamination, aeration/denaturing proteins.
<b>Assessment</b>		Quiche practical assessment		Quiche practical assessment		Quiche practical assessment