

FOOD TECHNOLOGY CURRICULUM MAP



Year 7

- Half Term 1**
Health and Safety in the Kitchen
- Half Term 2**
All About Bread
- Half Term 3**
Healthy Choices
- Half Term 4**
Food Hygiene
- Half Term 5**
Budgeting
- Half Term 6**
Eat Well Guide and Food Labels



Year 8

- Half Term 1**
Health and Safety in the Kitchen
- Half Term 2**
All About Bread
- Half Term 3**
Healthy Choices
- Half Term 4**
Food Hygiene
- Half Term 5**
Budgeting
- Half Term 6**
Eat Well Guide and Food Labels



Year 9

- Half Term 1**
Health and Safety in the Kitchen
- Half Term 2**
Around the World: Italy
- Half Term 3**
Around the World: Mexico
- Half Term 4**
Around the World: Asia
- Half Term 5**
Around the World: Britian
- Half Term 6**
BTEC Level 1 Home Cooking



Year 10

- Half Term 1**
Health and Safety in the Kitchen
- Half Term 2**
Around the World: Italy
- Half Term 3**
Around the World: Mexico
- Half Term 4**
Around the World: Asia
- Half Term 5**
Around the World: Britian
- Half Term 6**
BTEC Level 2 Home Cooking



Year 11

- Half Term 1**
BTEC Level 2 Home Cooking
- Half Term 2**
BTEC Level 2 Home Cooking
- Half Term 3**
BTEC Level 2 Home Cooking
- Half Term 4**
BTEC Level 2 Home Cooking
- Half Term 5**
BTEC Level 2 Home Cooking
- Half Term 6**
BTEC Level 2 Home Cooking

