

Food Technology Curriculum Intent

In 2019 the value (GVA) of the Food production and retailing sector exceeded £112.2 billion an increase of 4.3% on the previous year. This equates to 8.5% of the national product. In 2021 there were 3.5 million people employed in the Food industry. These statistics demonstrate the opportunities available for our students in the Hospitality and Catering Sectors.

Many of our students spend little to no time cooking or preparing food at home. The Food Technology curriculum assumes students have developed few skills at home, teaching the basic skills required in the kitchen. The curriculum is designed to rapidly build on these skills to create a variety of dishes from relatively simple Fruit Fusion, to far more complex dishes including homemade pasta and sauce made from scratch. In the process students will also be considering hygiene practices in the kitchen, nutrition, food intolerances and food allergies.

Every year group has a different selection of recipes, savoury and sweet, ranging in complexity and developing skills which will be useful in future life. At the end of each KS3 rotation, students will be able to take home a recipe booklet of the dishes they have prepared in class to allow support them in cooking at home.

In addition to the skills of cooking, students will also learn about food technology in the wider world. The course will cover many of the vocational opportunities available to support students in considering a future career in the Hospitality and Catering industries. Students will also be taught about the environmental impact of food waste and consider options for sustainability of food resources in the future.