

What do students need to understand about Food Technology as a discipline?

- That the Food Technology Industry is vast and offers many opportunities for employment
- How to make and create products that are fit for purpose and made to the highest standards regarding presentation and taste.
- Where our commodities come from and the impact on the environment
- How the Food Technology Industry is continually developing new and innovative recipes and eating guidelines which improve the life of the consumer.

Why is the Food technology curriculum at MRC important?

Our curriculum aims to:

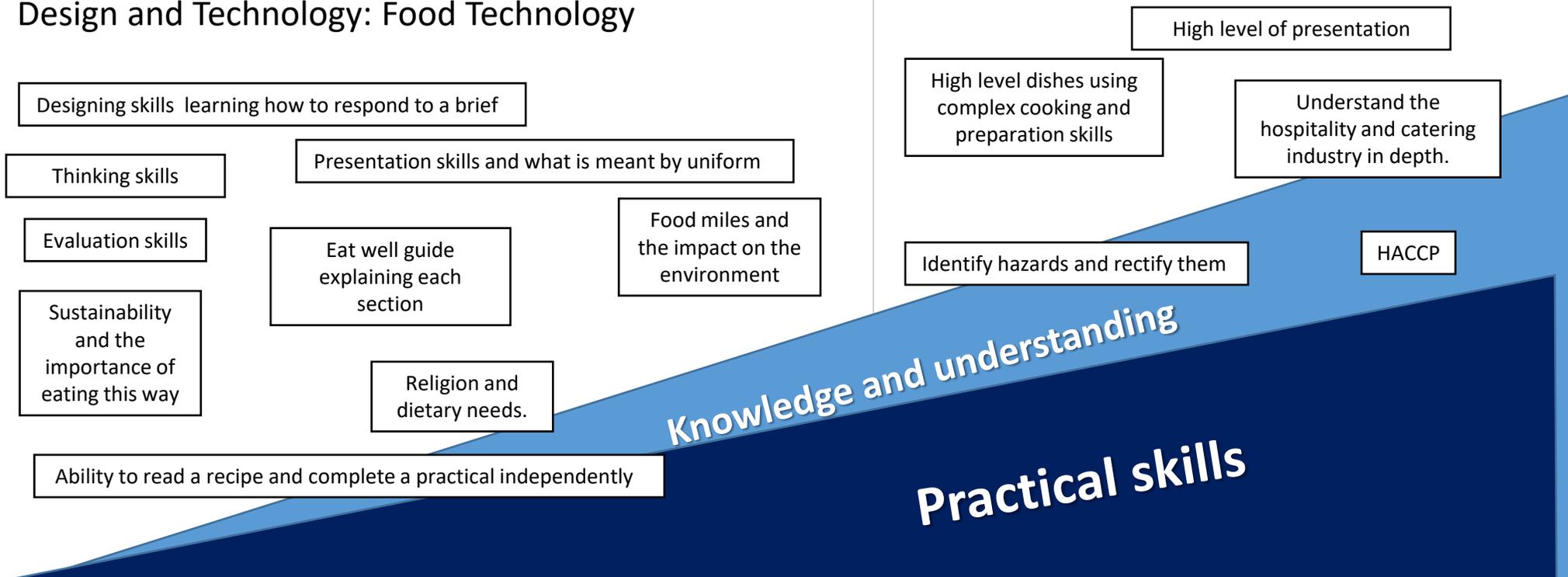
- It provides students with an understanding of the Hospitality and Catering Industry and the impact that it has on our environment
- Build on students' skills of research, design, planning making and evaluation and challenge their thought processes for designing new and innovative recipes for specific groups.
- Encourage students to problem solve to make products that are nutritionally balanced
- Allow students to further their knowledge, understanding and skills for future development, education and employment in the industry



The overall outcomes:

- Students can make products to the highest standard
- Students are able have a greater understanding of the impact of the Hospitality and Catering Industry on our environment
- Students are highly skilled in a range of preparation techniques and cooking techniques.
- Students can problem solve and work independently, giving them skills for life

Design and Technology: Food Technology



Yr7	Yr8	Yr9	Yr10	Yr11
<ul style="list-style-type: none"> • Kitchen & Food Safety • Using different kitchen equipment independently • Understand Nutrition and Healthy Eating - the Eatwell Guide • Sources of our food • Food Issues – Ethical, environmental and sustainable food sources. • How food is reared and how food miles impact the environment • How to make a successful dish 	<ul style="list-style-type: none"> • Understand Nutrition – Macro and Micronutrients, the functions and needs in the body • Understanding Cross contamination and Food Poisoning • Food Choice - understanding how cultures, beliefs, morals, lifestyle can impact food • British & International Cuisine • Use of larger equipment • How to make a successful dish independently 	<ul style="list-style-type: none"> • Development of cooking skills already learned in KS3. • Life stages and nutritional needs • Allergies & Intolerances • Seasonality, sustainability • Food Security and Food miles • How the catering and hospitality industry functions • Job roles involved within the industry. • Safe food practices in preparation and cooking. 	<ul style="list-style-type: none"> • Importance of nutrition - How different diets effect life stages and the implications these have. • Menu planning • Cooking methods • Advanced techniques – Preparation, knife skills and cooking • Presentation Techniques – garnish, decoration, portion control • Hospitality and Catering provisions • H& Safety in Hospitality - Food legislations and the laws associated with food production. • The structure of how the exam – coursework, practical cooking exam, theory exam. 	<ul style="list-style-type: none"> • How the Hospitality & Catering Industry work • Food Safety • Evaluating cooking skills – Reviewing dishes, Reviewing own performance • Coursework structure • Exam question technique and how to answer exam style questions • A better understanding of cooking high skill dishes to enable them to get the required grades. • Recap on topics students need more input on.