



# Food Technology Curriculum

**KS4**



Macro & Micro Nutrients, main sources, sources deficiency & excess, DRV's

I can explain the effects of deficiency and excess of macro and micro nutrients.

I can identify the main functions and sources of macronutrients.



Nutritional needs & health, EWG guidelines, BMR & PAL, diet related diseases

I can make informed choices to meet the needs of a specific group of people.

I can select appropriate preparation & cooking methods to modify nutritive value or improve palatability.

I can use complex technical skills to produce two dishes under timed & controlled conditions.

I can plan, cook & prepare British & International cuisines using various equipment, ingredients & cooking methods.

I can interpret nutritional labelling.



Food choice, Religion & Culture, Ethical & Moral beliefs, Food labelling & Marketing

I can make a detailed review & justify choice & appropriateness of the final dishes, relate it back to the task & research.



Food Safety & Food Science. Micro-organisms, Functional & Chemical properties of Foods

I can use evaluative, analysis skills & sensory testing methods to investigate food products.

I can prevent cross-contamination, control microbial growth & multiplication.

I can set up a taste panel & controlled conditions for sensory testing.

I can apply my food science knowledge to analyse a task & produce a plan.



Food Provenance & Food Production, Environment, Primary & Secondary production, NEA1 practise

I can use research skills & analyse & summarise my research.

I can use various culinary skills & test for readiness whilst demonstrating practising food safety & hygiene principles.



NEA2 practise

I can produce a detailed & logical time plan.

I can use various food styling & presentation techniques to present my dishes.