



Curriculum Overview 2026 - 2027

Food Department (Creative Design)

Department	Creative Design; Design Technology; Food
Head of Faculty	Lauren Relf
Department Members	Lauren Relf Scott Rayfield Eddie Smith Paula Pitts (Technician/TA)
Accommodation and Resources	Y9 - Food Room providing storage and cooking facilities. There are 12 cookers; 5 electric cookers and 7 gas cookers. In addition the room houses 3 microwaves, 6 electric liquidisers, 7 food processors, 2 commercial refrigerators, Laundry facilities and general food preparation equipment. Y9 Store - This houses the key handheld equipment such as class sets of Sharp Knives, Peelers, Scissors, Electric whisks. In addition to Freezer storage, cleaning materials and stationary.

<u>Curriculum Intent</u>	Throughout the food curriculum we aim to introduce students to a range of skills and techniques that will enable them to access the curriculum, equipping them with skills, knowledge and understanding of the basic concepts covering aspects of food preparation which include hygiene, health and safety, nutrition and the value of food.
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Curriculum Implementation

Key Stage 3:

What my child will learn in Year 7

Over the course of studying Food students will cover the following aspects of work, which may occur in different rotations.

Year 7	Term 1 & 2	Term 3 & 4	Term 5 & 6
Unit Title	Hygiene & Safety, Using the hob, Weighing & Measuring Sensory Analysis, Equipment and Knives Using the oven,	Nutrition & Eatwell Guide Commodity - Fruit, Food Provenance Raising agents; Yeast, Food commodity - Butter, Oil and Margarine	Functional & Chemical properties Food commodity - Meat Alternatives,
Previous knowledge recalled	Prior KS2 learning Hygiene & Safety, Using the hob, Sensory Characteristics & Analysis, Equipment and Knives	Hygiene & Safety, Weighing & Measuring, Nutrition & Eatwell Guide, Sensory Characteristics, Using the oven Hygiene & Safety, Using the oven Food Provenance	Nutrients Understanding of healthy eating, Raising agents, Creaming method, Fats; Shortening & Aeration Hygiene & Safety Using the oven Functional properties of ingredients Hygiene & Safety, Using the hob



New Knowledge	Food preparation procedure (HATTIE;Hands,Apron,Table,Tray,Ingredients,Equipment), How to use the hob, How to scramble eggs, Taste testing vocabulary, Knife skills; cutting Nutrients; function and food sources, Understanding of healthy eating, Using the oven Weighing & Measuring,	Knife skills; peeling, Rubbing-In method Classification of Fruit, Provenance of foods Process of bread making, Yeast, Creaming method, Shortening & Aeration	Functional & Chemical properties, Alternative non-meat food sources for protein and meat			
Key Knowledge Assessment (subject to changes)	Scrambled Egg, Smoothie, Petit Pain Pizza,	Fruit Crumble, Scones Pinwheels, Bread,	Oat fruit cookies Rock Cakes, Pizza (No yeast) Shortbread			
Links to literacy and numeracy	Numeracy throughout the planning and undertaking recipes eg. quantities, timings, ratios.					
	Literacy Tier 2 vocabulary examples					
	Nutrient	Hygiene	Safety	Sensory	Evaluation	Sustainability
	Convection	Conduction	Radiation	Recipe	Cook	Meal
	Ingredients	Healthy	Taste	Flavour	Portion	Snack
	Leftovers	Diet	Water	Fibre		
	Literacy Tier 3 vocabulary examples					
	Mis-en-place	Dough	Knead	Fry	Poach	Fold
	Umami	Simmer	Beat	Melt	Steam	Juice
	Whisk	Dredger				

Key Stage 4:

What my child will learn in Year 10

The topics in **bold** are the areas which are covered to a greater extent during each term, however all areas are touched upon in every term.

Year 10	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
Unit Title	Food commodities, Principles of nutrition, Diet and good health, The science of food. Where food comes from, Cooking and food preparation.	Food commodities, Principles of nutrition, Diet and good health, The science of food. Where food comes from, Cooking and food preparation.	Food commodities, Principles of nutrition, Diet and good health, The science of food. Where food comes from, Cooking and food preparation.	Food commodities, Principles of nutrition, Diet and good health, The science of food. Where food comes from, Cooking and food preparation.	Food commodities, Principles of nutrition, Diet and good health, The science of food. Where food comes from, Cooking and food preparation.	Food commodities, Principles of nutrition, Diet and good health, The science of food. Where food comes from, Cooking and food preparation.



What my child will learn in Year 11

Year 11	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
Unit Title	Component 2; NEA1	Component 2; NEA1 PPE	Component 2; NEA 2	Component 2; NEA 2 Exam	Component 1 Exam Preparation	
	Preparation and undertaking of Component 2 – non examination assessments contributing 50% (combined) to overall GCSE grade. Students cover A02, A03 and A04 .				Preparation and undertaking of Component 1 – written examination contributing 50% to overall GCSE grade. Students cover A01, A02 and A04 .	



Previous knowledge recalled	To use prior knowledge and learning from Year 10 studies to undertake NEA 1		To use prior knowledge from NEA 1 to undertake NEA 2		Key areas of learning; Food commodities, Principles of nutrition, Diet and good health, The science of food, Where food comes from, Cooking and food preparation. Exam technique and skills.	
New Knowledge	Independent undertaking and development of work for Component 2 NEA 1; Based on chosen externally set tasks, individuals will show new knowledge and skills through research, interpretation, investigation, planning, conducting experiment work, analysing and explaining.		Independent undertaking and development of work for Component 2 NEA 2; Based on chosen externally set tasks, individuals will show new knowledge and skills through research, interpretation, investigation, trialling, planning, showcasing and evaluation.			
Key Knowledge Assessment	Seneca A02, A03 and A04	PPE A02, A03 and A04	NEA 1 A01, A02 and A04.	A01, A02 and A04.	NEA 1 & NEA 2 PPE Data Seneca Learning Past Exam Practise Questions Component 1 Written Summer Examination	
Links to literacy and numeracy Extra-Curricular opportunities Links to careers/aspirations	Numeracy throughout the planning and undertaking recipes					
	Literacy Tier 2 vocabulary examples					
	Nutrient	Hygiene	Safety	Sensory	Evaluation	Sustainability
	Convection	Conduction	Radiation	Recipe	Cook	Meal
Extra-Curricular opportunities	Ingredients	Healthy	Taste	Flavour	Portion	Snack
	Leftovers	Diet	Water	Fibre		
	Literacy Tier 3 vocabulary examples					
	Sear	Zest	Fold	Drizzle	Dredge	Melt
	Blanch	Whisk	Gelatinize	Steam	Saute	Sprinkle
	Emulsion	Denature	Viscosity	Coagulation	Aeration	Foam
	Caramelization	Coulis	Jus	Marinade	Dredge	Dice
	Dice	Parboil	Mis-en-place	Dough	Knead	Fry
	Poach	Umami	Simmer	Beat	Melt	Steam
	Juice					
Extra-Curricular opportunities	Command Words					
	Analyse		Assess/Evaluate		Discuss	
Extra-Curricular opportunities	Describe/Outline		Summarise		Identify/Suggest/Give a reason for	
	Explain/Justify		Give/Name/State/List		Compare	
Extra-Curricular opportunities	Food Markets: Seek opportunities to visit and explore a real life experience that can provide valuable knowledge of Food. - Food and Drink festivals (these take place all around the area at different times of the year (https://www.canterburybid.co.uk/venue/dane-john-gardens/)) - The Kent County Show (https://kcas.org.uk/) - Brogdale Farm, Faversham (https://brogdalecollections.org) - Whitstable Oyster Farm (https://whitstableoystertours.co.uk/) - Macknade Food Hall, Faversham (https://macknade.com/pages/macknade-faversham) - Oad Street Food and Craft, Kent (http://www.oadstreetfoodandcrafts.com/) There are a vast number of different cookery based programmes that can be watched through a range of platforms. These provide a valuable opportunity to discover a range of wider aspects of food preparation					



	and cooking. • Masterchef • Top Chef • Hells Kitchen • Saturday morning Kitchen • Junior Masterchef • Nadiya Bakes/Time to Eat • British Bake Off • Great British Menu
Links to careers/aspirations	Year 11 students following this course have gone on to take a Catering course at College. Careers that a food course can lead students to include; Chef/Cook, Dietetic Assistant, Food Technologist, Nutrition Assistant, Catering Assistant, Food and Beverage Manager, Home Economist, Teaching or Education, Food Blogger, Recipe Developer, Research Assistant in Food Science, Food Photography.

Key Stage 4

Links to our Fulston FAMILY values	Fortitude: • Pupils complete theoretical work that is challenging and they persevere to accomplish it. • Pupils complete practical tasks that challenge their organisation, time management and technical skills. • Pupils persevere to manufacture products when they are finding them challenging to achieve a quality outcome. Ambition: • Pupils look to go above and beyond expectations in their written work. • Pupils look to go above and beyond expectations in their practical work. • Food outcomes produced in lessons will illustrate how a pupil has stretched themselves to the next level in how they use ingredients and achieve the desired outcome. Mindful: • Pupils in lessons will have been incredibly helpful. • Pupils will look to support peers and staff alike. • Pupils will closely follow the cleaning up process after a practical. • Pupils will be very aware of the importance of cleanliness to maintain a safe working environment. • Pupils will respect others when they are listening. Integrity: • Pupils will take collective responsibility for their learning. • Pupils will work collaboratively in their kitchen work space. Leadership: • Pupils will be visibly positive role models to others in the lesson by being correctly prepared for each lesson; by listening carefully and following instructions; by working safely within the confines of their kitchen space. • Pupils will lead by example when completing theoretical work. Young Citizen • Pupils look to volunteer to help out in lessons with resources and the organisation of equipment. • Pupils actively participate in tidying the classroom up at the end. • Pupils support their kitchen partner in the management of practical work.
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Extended Learning Opportunities for Key Stage 4	Gaining work experience within the Food industry Gaining employment within the Food industry Exploring and developing skills and techniques outside of school. Attending open days for further education courses involving Food such as College courses.
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<u>Curriculum Impact</u>	The food curriculum plays a pivotal role in shaping the educational experience for students at various stages, from Key Stage 3 to GCSE. The impact of this curriculum extends beyond the classroom, influencing students' personal development, career choices, and fostering a lifelong passion for the subject.
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The main aims are for students to learn how to make food, which is safe to eat, focussing upon key practical skills, using basic tools, equipment and processes. Each practical session is carefully planned, sequenced and designed to further develop and embed key skills, which will enable students to further develop their confidence and exploration of recipes at home. It will encourage students to cook and enable them to make informed decisions about a wide range of further learning opportunities and career pathways as well as develop vital life skills that enable them to prepare food for themselves and others affordably, now and later in life.