



## St Gregory the Great Catholic School – Secondary Phase

### KS3 Food Technology

#### Overview

In Food Technology your child will experience a curriculum rich in challenge and excitement. The schemes of work we follow are designed to fit in with the new National Curriculum guidelines at KS3, introducing students to a variety of materials and technologies. At Key Stage 3 students complete projects on a rotation, experiencing different aspects of Product Design, Textiles and Food technology. Within each they are working through a design process, solving various problems, developing knowledge and manufacturing products to be very proud of.

Students can progress to study Hospitality & Catering at KS4. In KS3 we know it is important to have a learning experience that will also enhance results in KS4. So we have purposely selected recipes and coursework to achieve the best possible results for our students.

#### Assessment

Throughout each project students will be assessed on Research and Exploration, Design, Manufacture, Evaluation and Literacy and vocabulary. This work will be completed within class and assessed and monitored to track progress. The assessments are designed to target key strands of the design process complementing a transition towards KS4 knowledge, understanding and skill.

Students should come prepared for every practical lesson with a tea towel and a container to take your food home in. Students do not need to bring any cooking equipment into school as this will be provided for your lesson. **Knives must not be brought in to school under any circumstances.**

Please find below the types of recipes we use in the various year groups. We aim to deliver a minimum of 6 practical with each year group.

Year 7	Year 8	Year 9
<ol style="list-style-type: none"><li>1. Fruit Salad</li><li>2. Pizza Toast</li><li>3. Fruit Flapjacks</li><li>4. Ratatouille</li><li>5. Potato wedges</li><li>6. Soda Bread</li></ol>	<ol style="list-style-type: none"><li>1. Coleslaw</li><li>2. Apple Crumble</li><li>3. Mini Carrot Cakes</li><li>4. Cheese Scones</li><li>5. Pasta Salad</li><li>6. ANZAC Biscuits</li></ol>	<ol style="list-style-type: none"><li>1. Fish and Veg Stack</li><li>2. Apple Turnover</li><li>3. Spaghetti Bolognese</li><li>4. Lentil and Sweet Potato Curry</li><li>5. Dough Based Pizza Recipe</li><li>6. Thai Green Chicken Curry/Fajitas</li></ol>
<b>Extension:</b> couscous	<b>Extension:</b> Macaroni Cheese	<b>Extension:</b> Swiss Roll