



LTP 3 Year Rolling Programme- Food Technology - Eagles



Year 1		Term 1: Vikings	Term 2: The Sky's the limit	Term 3: Greece and the Greeks
Skills and Knowledge	Topic links	Drawing inspiration from old time recipes (Viking ERA) Giving old time recipes a modern update Looking at how foods were made before and after machinery	How is food transported around the world (aviation) Climate change and the effects on the food industry Food miles – pros and cons Cookery – preparing dishes using ingredients that are flown into the UK from other countries	Drawing inspiration from Greek recipes What are the staple foods of Greece and why? Cookery – preparing dishes using Greek recipes/ Greek inspired foods/ flavours
	Practical skills	Range of basic cookery skills will be developed. More complex skills, including the introduction of electrical equipment	Range of basic cookery skills will be developed. More complex skills, including the introduction of electrical equipment	Range of basic cookery skills will be developed. More complex skills, including the introduction of electrical equipment
	Health, safety and hygiene	Cross-contamination Personal hygiene rules Safe work with hob, sharp knives & electrical equip. Food storage	Cross-contamination Personal hygiene rules Safe work with hob, sharp knives & electrical equip. Food storage	Cross-contamination Personal hygiene rules Safe work with hob, sharp knives & electrical equip. Food storage
Year 2		Term 1: Around the world	Term 2: Space	Term 3: Romans
Skills and Knowledge	Topic links	Foods from around the world: Recipes from different countries: England, Mexico, India, Africa, Spain, China, UK etc	Out of this world Food science experiments Cookery – preparing food items that are 'out of this world' – pop cakes, rock cakes etc	Draw inspiration from old time recipes (Roman ERA) Giving old time recipes a modern update How foods were made before/after machinery
	Practical skills	Range of basic cookery skills will be developed. More complex skills, including the introduction of electrical equipment	Range of basic cookery skills will be developed. More complex skills, including the introduction of electrical equipment	Range of basic cookery skills will be developed. More complex skills, including the introduction of electrical equipment
	Health, safety and hygiene	Cross-contamination Personal hygiene rules Safe work with hob, sharp knives & electrical equip. Food storage	Cross-contamination Personal hygiene rules Safe work with hob, sharp knives & electrical equip. Food storage	Cross-contamination Personal hygiene rules Safe work with hob, sharp knives & electrical equip. Food storage
Year 3		Term 1: Water	Term 2: Royalty	Term 3: Explorers
Skills and Knowledge	Topic links	Why is water a vital component to the food industry? How water is used to grow and cook foods Cookery – prepare foods with techniques that use water – boiling, steaming, poaching etc	Foods fit for a King or Queen Drawing inspiration from old time recipes Giving old time recipes a modern update Cookery – preparing dishes that would have been seen as 'fit for Royalty' through the decades	Exploring the world one dish at a time Staple foods from around the world Cookery – preparing a range of dishes from various regions around the world
	Practical skills	Range of basic cookery skills and more complex skills, including the introof electrical equipment More complex evaluation, timing and planning skills introduced in readiness for qualifications Time planning & following recipes independently In depth evaluations (in line with qualification prep) Cross contamination/ storage – eggs & raw meat Independent working with knife holds & hob safety	Range of basic cookery skills will be developed. More complex skills, including the introduction of electrical equipment More complex evaluation, timing and planning skills introduced in readiness for qualifications	Range of basic cookery skills will be developed. More complex skills, including the introduction of electrical equipment More complex evaluation, timing and planning skills introduced in readiness for qualifications
	Health, safety and hygiene	Cross-contamination Personal hygiene rules Safe work with hob, sharp knives & electrical equip. Food storage	Cross-contamination Personal hygiene rules Safe work with hob, sharp knives & electrical equip. Food storage	Cross-contamination Personal hygiene rules Safe work with hob, sharp knives & electrical equip. Food storage