

Curriculum information for the DT Department.

Head of Department:

Penny Gaize

Curriculum studied in Year 7.

- Textiles technology
- Food studies
- Resistant materials

Curriculum studied in Year 8.

- Textiles
- Food studies
- Resistant materials

Courses currently offered in Key Stage 4.

GCSE Food Preparation and Nutrition

Curriculum Content in Year 9

- Healthy eating and nutrition
- Food Safety and health
- Nutritional needs
- Nutrients
- Food choices
- Practical skills 1 – 12

Curriculum Content in Year 10

- British and world cuisine
- Cooking methods from around the world
- Appropriate cooking methods
- Exploring functional and chemical properties of food
- Micro-organisms and food
- Food provenance

Curriculum Content in Year 11

- NEA Task 1
- NEA Task 2
- Food and the environment
- Food production
- Technological developments

City and Guilds Level 2 Technical Award in Cookery and Service for the Hospitality Industry

Curriculum Content in Year 9

- Importance of the hospitality industry
- Develop technical skills required to produce food
- Types of hospitality business
- Healthy eating and lifestyle preferences

Curriculum Content in Year 10

- Allergens, intolerances and special diets
- Understand influences on the hospitality industry
- Understand how commodities are used to produce food for meal occasions
- Production methods

Curriculum Content in Year 11

- Impact of innovation and technology on the hospitality industry
- Understand food and beverage service
- Develop technical skills required to serve food and beverages.

Extra-curricular activities available.

Key Stage 3

- Bake Off Club

Key Stage 4

- Master Chef Challenge

Enrichment opportunities available.

Key Stage 3

- DT Club

Key Stage 4

- Exam booster sessions