The Blue Coat School Basingstoke
Member of the South Farnham Educational Trust

Food Technology – Curriculum Journey

KS3 – 8 week Projects / KS4 – 2 Year Course

Year 7 – Lesson 1
Introduction to H+S Assessment / Eatwell Plate Bread Demo

Year 7 – Lesson 2
Bread Practical

Year 7 – Lesson 3/4
Carrot Cake Theory / Practical

Year 7 – Lesson 5 /6
Pizza Demo / Pizza Practical

Year 7 – Lesson 7
Sponge Tortilla Demo

Year 7 – Lesson 8
Sponge Tortilla Practical / Evaluation

Year 8 – Lesson 1
Intro into H+S / Assessment / Victoria Sponge Demo

Year 8 – Lesson 2
Victoria Sponge Demo

Year 8 – Lesson 3 /4
Stir-Fry Demo /Practical

Year 8 – Lesson 5 /6
Empanadas Demo

Year 8 – Lesson 7
Empanadas Practical

Year 8 – Lesson 8
Fish & Wedges Evaluation

Year 9 – Lesson 1
H+S recap lesson Assessment / Lasagne

Year 9 – Lesson 2
Lasagne Practical

Year 9 – Lesson 3 /4
Quiche Demo /Practical

Year 9 – Lesson 5/6
Fish Cakes Demo / Practical

Year 9 – Lesson 7
Independent Research

Year 9 – Lesson 8
Independent Research / Practical

Year 10 – Autumn 1
Eatwell Plate / Healthy Eating – GCSE NEA 1

Year 10 – Autumn 2
GCSE NEA 1

Year 10 – Spring 1
GCSE NEA 2

Year 10 – Spring 2
GCSE NEA 2

Year 10 – Summer 1
GCSE NEA 2

Year 10 – Summer 2
GCSE NEA 2

Year 11 – Autumn 1
GCSE NEA 2

Year 11 – Autumn 2
GCSE NEA 2
Mock Exams

Year 11 – Spring 1
GCSE NEA 2

Year 11 – Spring 2
GCSE NEA 2
Exams

Year 11 – Summer 1
GCSE NEA 2
Deadline

Year 11 – Summer 2
N/A