

FoodTech	Carousel: Each group to have a 9 week block per year.
Year 7	<p>To introduce students to the area of food technology. To learn how to prepare themselves to cook and work safely in the room, so that they are able to hygienically prepare foods at school and home. To be able to follow routines and recipes when cooking. Learn how to use a range of cooking utensils and equipment. To learn about different food groups and where they come from, including wheat, dairy products and their alternatives, and minced beef. To develop confidence when completing practical foods tasks and enjoy preparing foods for themselves. To know that fruit and vegetables are an important part of a healthy diet, which is important now and as part of a healthy lifestyle in the future.</p>
Year 8	<p>To encourage students to think about the ingredients they use and how they are produced. To understand that as consumers in the future they should try to make responsible food choices. To be able to weigh out accurately so that recipes can be successful when cooking at school or home. Learn what foods can be made from wheat flour and prepare some cake and pastry products. To learn about healthy eating and preparing packed meals. To develop and build practical cooking skills through regular experiences, so that students have confidence in their ability to be successful at cooking now and in the future.</p>
Year 9	<p>To be able to use their knowledge of the Eatwell Guide to make healthier food choices now and in the future. To understand that there are a range of diets that people can choose including vegetarian and vegan. To continue to learn about the safe handling of food, especially raw meats. To understand the seasonality of food and how it affects availability and cost. To look at fast foods and investigate and make healthy alternatives. To have increasing confidence in their own practical skills so that they are able to cook for themselves now and in the future. To continue to develop a love of cooking and the confidence to try new foods and recipes.</p>