



**Elms** Bank  
School & College

Excellence for All

# Food Technology

## Long Term Plan – Inspire KS4

	<b>Autumn A</b>	<b>Autumn B</b>	<b>Spring A</b>	<b>Spring B</b>	<b>Summer A</b>	<b>Summer B</b>
<b>BTEC Level 2 Home Cooking / GCSE</b>  <b>Year 10</b> <b>Year 11</b>	<ul style="list-style-type: none"> <li>• Food Safety</li> <li>• Fruit &amp; Vegetables</li> <li>• Enzymic Browning</li> <li>• Herbs &amp; Spices</li> <li>• Food Investigation</li> </ul>	<ul style="list-style-type: none"> <li>• Cereals</li> <li>• Function of ingredients</li> <li>• Bread Making</li> <li>• Pasta Making</li> <li>• Plan, prepare, cook and present a selection of dishes, to meet requirements</li> <li>• Controlled Assessment</li> </ul>	<ul style="list-style-type: none"> <li>• Dairy</li> <li>• Milk</li> <li>• Cheese</li> <li>• Butter</li> <li>• Yoghurt</li> <li>• Cream</li> <li>• Plan, prepare, cook and present a selection of dishes, to meet requirements</li> <li>• Controlled Assessment</li> </ul>	<ul style="list-style-type: none"> <li>• Beans, Nuts and Seeds</li> <li>• Pulses</li> <li>• Alternative protein food</li> <li>• Plan, prepare, cook and present a selection of dishes, to meet requirements</li> <li>• Controlled Assessment</li> </ul>	<ul style="list-style-type: none"> <li>• Meat</li> <li>• Fish</li> <li>• Poultry</li> <li>• Eggs</li> <li>• Plan, prepare, cook and present a selection of dishes, to meet requirements</li> <li>• Controlled Assessment</li> <li>• Revision / Exam Practice and Technique</li> </ul>	Play / Wellbeing Curriculum / Transition