

A warm welcome to Y6...

Food Technology

Head of subject: Miss Bates

Our Team

Miss Bates – Subject Leader of Food / Mrs Walker – Food Teacher / Mrs Shaw – Technician

Our Curriculum

Y7 Food Technology is on a rotation with Design and Technology, where you will do 11 weeks of food, once in the year. Apart from a couple of lessons, we complete a practical every lesson.

In year 7, we develop many skills through a variety of practical's focusing on basic skills, healthy eating, fresh ingredients, food safety and provenance of food.

- Year 7 – 11-week rotation, once in the year
- Year 8 – 10week rotation broken into a 6week block and then a 4 week block
- Year 9 – Enrichment, 1 Hour a week for a full year
- Year 9 – 3-year option – GCSE
- GCSE – 5 Hours a week for the full year - Covering areas of nutrition, safety, choice, provenance and Food science. (AQA)



Potato & Leek Soup



Pretzel



Pizza



Apple Crumble



Chocolate Chip Cookies



Gingerbread



Roasted Vegetable
Pasta



Quesadillas

Our Results

This is a new 1 year course, 5 hours per week. We work with AQA to deliver & examine the course. We are one of a few subjects to retain the controlled assessment element, both this & the exam are worth 50% each.

- The two Controlled Assessments test your knowledge of Food Science, Nutrition and allow you to demonstrate your exceptional Practical skills
- In 2020/21 students achieved 93% 9-4 grade
- In 2021/22 students achieved 89% 9-4 grade
- In 2022/23 students achieved 90% 9-4 grade

Our Legacy

‘Cooking is so Popular Because It’s a Perfect Mix of Food, Fun & Memories’

