

## KS3 HOSPITALITY & CATERING DTVA

YEAR GROUP	TERM 1 PROJECT OUTLINE	TERM 2 PROJECT OUTLINE	TERM 3 PROJECT OUTLINE
<b>7</b>	<ul style="list-style-type: none"> <li>● Baseline Test</li> <li>● Introduction to knife skills</li> <li>● Health &amp; Safety in the kitchen</li> <li>● Coleslaw Practical</li> <li>● Pizza Toast Practical</li> <li>● Healthy Stir-fry Practical</li> </ul>	<ul style="list-style-type: none"> <li>● Health and Hygiene</li> <li>● Dietary Needs</li> <li>● Breakfast Muffin Practical</li> <li>● Chicken Goujon Practical</li> <li>● Hospitality Job Roles</li> <li>● Mince Pie Practical</li> <li>● End of unit test</li> </ul>	<p><i>STUDENTS IN YEAR 7 STUDY FOOD TECHNOLOGY ACROSS ONE TERM DUE TO TECHNOLOGY ROTATIONS</i></p>
<b>KEY SKILLS</b>	<i>Basic knife skills, planning dishes, preparing work surfaces, understanding food hygiene. Awareness of healthy balanced eating plus dietary needs.</i>		
<b>8</b>	<ul style="list-style-type: none"> <li>● Baseline Test</li> <li>● Introduction to knife skills</li> <li>● Health &amp; Safety in the kitchen</li> <li>● Pizza Wheel Practical</li> <li>● Pasta Bake</li> <li>● Cheesy Frittata</li> </ul>	<ul style="list-style-type: none"> <li>● Dietary Needs</li> <li>● Healthy Lifestyles</li> <li>● Curry Practical</li> <li>● Weighing and Measuring</li> <li>● Oaty Apple Crumble</li> <li>● Micronutrients</li> <li>● End of unit test</li> </ul>	<p><i>STUDENTS IN YEAR 8 COVER FOOD TECHNOLOGY ACROSS ONE TERM DUE TO TEHCNOLOGY ROTATIONS</i></p>
<b>KEY SKILLS</b>	<i>Knife skills developed, confidence in the kitchen, development of food preparation and presentation. Awareness of amending dishes for dietary needs.</i>		
<b>9</b>	<ul style="list-style-type: none"> <li>● Baseline Test</li> <li>● Pizza Practical</li> <li>● Dietary Needs</li> <li>● Healthy Lifestyle</li> <li>● Curry Practical</li> <li>● Penne Florentina Practical</li> <li>● Special Diets</li> <li>● Hospitality Introduction</li> </ul>	<ul style="list-style-type: none"> <li>● Hospitality Roles</li> <li>● Chilli Con Carne Practical</li> <li>● Sugar</li> <li>● Healthy Balanced Diet</li> <li>● Government Rules</li> <li>● Designing a menu</li> </ul>	<ul style="list-style-type: none"> <li>● Ethics and Food</li> <li>● Food trade</li> <li>● Cheese/ Sausage Rolls Practical</li> <li>● Food Labelling</li> <li>● Traffic Light Labelling</li> <li>● End of unit test</li> </ul>
<b>Key Skills</b>	<i>Independent working, planning, time-management, understanding of dietary needs, creative understanding of flavours and seasonal ingredients.</i>		

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