



FOOD AND TEXTILES KS3 Curriculum

Term	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 7	<u>Food – Food hygiene and safety</u> - Food safety and hygiene - Kitchen equipment - Knife safety - Food Science Investigation - Enzymic browning <i>Practical cooking:</i> <i>Crudités</i> <i>Fruit salad</i> <i>Cous cous salad</i>	<u>Food</u> - How to use the cooker and heat transfer methods - Weighing and measuring - Food commodities: Fruit and vegetables; <i>Practical cooking:</i> <i>Pizza toast</i> <i>Mini carrot cakes</i> <i>Celebration cooking</i>	<u>Food – Dairy Products/ Nutrition / Eatwell Guide</u> - Food commodities: Fruit & Vegetables; Dairy products - Nutrition - Eatwell Guide <i>Practical cooking:</i> <i>Shortbread</i> <i>Scones</i> <i>Cheese straws</i>	<u>Food</u> - Food commodities: Dairy products <i>Practical cooking:</i> <i>Cheesecake</i> <i>Own choice dish linked to a specific brief</i> <i>Celebration cooking</i>	<u>Textiles – Emoji cushion project</u> - Introduce design brief: <i>To design and make an emoji cushion using different decorative techniques</i> - Creative design ideas using research - Evaluation and analysis of ideas - Basic pattern drafting	<u>Textiles</u> - Application of design onto fabric using appliqué and hand embroidery - Introduction to the sewing machine to construct the emoji cushion
Year 8	<u>Food – Carbohydrates and Cereals</u> - Food commodity – Cereals - Nutrients – Carbohydrates & Fibre - Food Science Investigation – How yeast works <i>Practical cooking:</i> <i>Pasta salad</i>	<u>Food</u> - Investigating bread – sensory analysis - Investigating food labels <i>Practical cooking:</i> <i>Flapjacks</i> <i>Jam tart</i> <i>Celebration cooking</i>	<u>Food – Proteins & Alternatives</u> - Food hygiene and safety focusing on food poisoning bacteria - Food commodity – Eggs and meat - Nutrition – Proteins and alternatives	<u>Food</u> - Food commodity – Protein and alternatives - The role of meat in the diet <i>Practical cooking:</i> <i>Bolognese</i>	<u>Textiles – Pencil case project</u> - Introduce design brief: <i>To design and make a pencil case using the sewing machine</i> - Creative design ideas using research	<u>Textiles</u> - Application of design onto fabric using appliqué and hand embroidery - Confident use of sewing machine

	• Bread • Macaroni Cheese		<i>Practical cooking:</i> • Quiche • Pineapple upside down cake • Stir fry	• Own choice dish linked to a specific brief • Celebration cooking	• Evaluation and analysis of ideas • Inserting a fastening • Decorative techniques	to construct the pencil case • Completion of manufacture plan
Year 9	<u>Food - Fats</u> • Macronutrient – Fat • Food commodities – Fish & Meat • HACCP – Food hygiene and safety <i>Practical cooking:</i> • Cheese puffs • Burgers • BBQ Chicken nachos	<u>Food - Sugars</u> • Sugars • Food science investigation – Different types of sugars <i>Practical cooking:</i> • Chicken goujons • Marble bars • Celebration cooking	<u>Food – Current Climate</u> • Cultural foods • Budget cooking <i>Practical cooking:</i> • Own choice dishes linked to the above themes	<u>Food – Current - Climate</u> • Seasonal foods and food provenance • ‘Fake-aways’ <i>Practical cooking:</i> • Own choice dishes linked to the above themes	<u>Textiles – Fabric Bag for Life project</u> • The impact of the textiles industry on the environment • Sustainability • Introduce design brief: <i>To design and make a fabric bag for life</i> • Creative design ideas using research • Construction • Evaluation and analysis of ideas techniques	<u>Textiles</u> • Use of a heat press • Exploring different decorative techniques • Confident use of sewing machine to construct the bag

Students will complete either food or textiles each term, not necessarily in the order shown above. For example, students in Year 9 may complete textiles in the Autumn term and then food in the Spring and Summer term.