

Food Technology Year 7

Long Term Plan 2025/26

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13
Cycle 1	W/C 25/8	W/C 01/09	W/C 08/09	W/C 15/09	W/C 22/09	W/C 29/09	W/C 06/10	W/C 13/10	W/C 03/11	W/C 10/11	W/C 17/11	W/C 24/11	W/C 01/12
	Training days									Data days 13/11 + 14/11			
		Preparing to cook	Fruit salad	Nutrients	Cous cous	Protein	Pasta salad	Special diets	Savoury scones		Sources of food	Preparing to cook	Fruit salad
Cycle 2	W/C 08/12	W/C 15/12	W/C 05/01	W/C 12/01	W/C 19/01	W/C 26/01	W/C 02/02	W/C 9/02	W/C 23/02	W/C 02/03	W/C 9/03	W/C 16/03	W/C 23/03
								Trust conference 13/02		Data days 05/03 + 06/03			
	Nutrients	Cous cous	Protein	Pasta salad	Special diets	Savoury scones	Sources of food		Preparing to cook	Fruit salad	Nutrients	Cous cous	Protein
Cycle 3	W/C 30/03	W/C 20/04	W/C 27/04	W/C 04/05	W/C 11/05	W/C 18/05	W/C 01/06	W/C 08/06	W/C 15/06	W/C 22/06	W/C 29/06	W/C 06/07	W/C 13/07
	Bank holiday 03/04			May bank holiday 04/05									
	Pasta salad	Special diets	Savoury scones	Sources of food	Preparing to cook	Fruit salad	Nutrients	Cous cous	Protein	Pasta salad	Special diets	Savoury scones	Sources of food

Food Technology Year 8a

Long Term Plan 2025/26

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13
Cycle 1	W/C 25/8	W/C 01/09	W/C 08/09	W/C 15/09	W/C 22/09	W/C 29/09	W/C 06/10	W/C 13/10	W/C 03/11	W/C 10/11	W/C 17/11	W/C 24/11	W/C 01/12
	Training days									Data days 13/11 + 14/11			
		Apple cake	Nutrients	Stir fry	Kitchen safety	Mac and cheese	Special Diets	Bread rolls	Apple cake	Nutrients	Stir fry	Kitchen safety	Mac and cheese
Cycle 2	W/C 08/12	W/C 15/12	W/C 05/01	W/C 12/01	W/C 19/01	W/C 26/01	W/C 02/02	W/C 9/02	W/C 23/02	W/C 02/03	W/C 9/03	W/C 16/03	W/C 23/03
							Trust conference 13/02			Data days 05/03 + 06/03			
	Special Diets	Bread rolls	Apple cake	Nutrients	Stir fry	Kitchen safety	Mac and cheese	Special Diets	Bread rolls	Apple cake	Apple cake	Nutrients	Stir fry
Cycle 3	W/C 30/03	W/C 20/04	W/C 27/04	W/C 04/05	W/C 11/05	W/C 18/05	W/C 01/06	W/C 08/06	W/C 15/06	W/C 22/06	W/C 29/06	W/C 06/07	W/C 13/07
	Bank holiday 03/04			May bank holiday 04/05									
	Kitchen safety	Mac and cheese	Special Diets	Bread rolls	Sources of food	Apple cake	Nutrients	Stir fry	Kitchen safety	Mac and cheese	Special Diets	Bread rolls	Sources of food

Food Technology Year 8B

Long Term Plan 2025/26

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13
Cycle 1	W/C 25/8	W/C 01/09	W/C 08/09	W/C 15/09	W/C 22/09	W/C 29/09	W/C 06/10	W/C 13/10	W/C 03/11	W/C 10/11	W/C 17/11	W/C 24/11	W/C 01/12
	Training days									Data days 13/11 + 14/11			
		Apple cake	Nutrients	Stir fry	Kitchen safety	Mac and cheese	Special Diets 1	Bread rolls	Special Diets 2	Chicken nuggets	Sources of food	Apple cake	Nutrients
Cycle 2	W/C 08/12	W/C 15/12	W/C 05/01	W/C 12/01	W/C 19/01	W/C 26/01	W/C 02/02	W/C 9/02	W/C 23/02	W/C 02/03	W/C 9/03	W/C 16/03	W/C 23/03
							Trust conference 13/02			Data days 05/03 + 06/03			
	Stir fry	Kitchen safety	Mac and cheese	Special Diets 1	Bread rolls	Special Diets 2	Chicken nuggets	Sources of food	Apple cake	Nutrients	Stir fry	Kitchen safety	Mac and cheese
Cycle 3	W/C 30/03	W/C 20/04	W/C 27/04	W/C 04/05	W/C 11/05	W/C 18/05	W/C 01/06	W/C 08/06	W/C 15/06	W/C 22/06	W/C 29/06	W/C 06/07	W/C 13/07
	Bank holiday 03/04			May bank holiday 04/05									
	Special Diets	Bread rolls	Sources of food	Chicken nuggets	Apple cake	Nutrients	Stir fry	Kitchen safety	Mac and cheese	Special Diets	Bread rolls	Sources of food	Chicken nuggets

Food Technology Year 9A

Long Term Plan 2025/26

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13
Cycle 1	W/C 25/8	W/C 01/09	W/C 08/09	W/C 15/09	W/C 22/09	W/C 29/09	W/C 06/10	W/C 13/10	W/C 03/11	W/C 10/11	W/C 17/11	W/C 24/11	W/C 01/12
	Training days									Data days 13/11 + 14/11			
		Banana Bread	Sweet and Sour Chicken	Sausage rolls	Cheesecake	Banana Bread	Sweet and Sour Chicken	Sausage rolls	Cheesecake	Banana Bread	Sweet and Sour Chicken	Sausage rolls	Cheesecake
Cycle 2	W/C 08/12	W/C 15/12	W/C 05/01	W/C 12/01	W/C 19/01	W/C 26/01	W/C 02/02	W/C 9/02	W/C 23/02	W/C 02/03	W/C 9/03	W/C 16/03	W/C 23/03
								Trust conference 13/02		Data days 05/03 + 06/03			
	Banana Bread	Sweet and Sour Chicken	Sausage rolls	Cheesecake	Banana Bread	Sweet and Sour Chicken	Sausage rolls	Cheesecake	Macro nutrients	Thai green curry	Micro nutrients	Bolognese	Special diets
Cycle 3	W/C 30/03	W/C 20/04	W/C 27/04	W/C 04/05	W/C 11/05	W/C 18/05	W/C 01/06	W/C 08/06	W/C 15/06	W/C 22/06	W/C 29/06	W/C 06/07	W/C 13/07
	Bank holiday 03/04			May bank holiday 04/05									
	Swiss roll	Diet in the life stages	Butter chicken	Cooking methods 1	Cinnamon rolls	Cooking methods 2	Meatballs	Food contaminants	Shortcrust pastry	The role of the EHO	Quiche	Food safety legislation and labelling	

Food Technology Year 9B

Long Term Plan 2025/26

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13
Cycle 1	W/C 25/8	W/C 01/09	W/C 08/09	W/C 15/09	W/C 22/09	W/C 29/09	W/C 06/10	W/C 13/10	W/C 03/11	W/C 10/11	W/C 17/11	W/C 24/11	W/C 01/12
	Training days									Data days 13/11 + 14/11			
		Banana Bread	Sweet and Sour Chicken	Sausage rolls	Cheesecake	Yeast based pizza	Banana Bread	Sweet and Sour Chicken	Sausage rolls	Cheesecake	Yeast based pizza	Banana Bread	Sweet and Sour Chicken
Cycle 2	W/C 08/12	W/C 15/12	W/C 05/01	W/C 12/01	W/C 19/01	W/C 26/01	W/C 02/02	W/C 9/02	W/C 23/02	W/C 02/03	W/C 9/03	W/C 16/03	W/C 23/03
								Trust conference 13/02		Data days 05/03 + 06/03			
	Sausage rolls	Gingerbread biscuits	Yeast based pizza	Banana Bread	Sweet and Sour Chicken	Sausage rolls	Cheesecake	Yeast based pizza	Macro nutrients	Thai green curry	Micro nutrients	Bolognese	Special diets
Cycle 3	W/C 30/03	W/C 20/04	W/C 27/04	W/C 04/05	W/C 11/05	W/C 18/05	W/C 01/06	W/C 08/06	W/C 15/06	W/C 22/06	W/C 29/06	W/C 06/07	W/C 13/07
	Bank holiday 03/04			May bank holiday 04/05									
	Swiss roll	Diet in the life stages	Butter chicken	Cooking methods 1	Cinnamon rolls	Cooking methods 2	Meatballs	Food contaminants	Shortcrust pastry	The role of the EHO	Quiche	Food safety legislation and labelling	

Hospitality and Catering Year 10

Long Term Plan 2025/26

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13
Cycle 1	W/C 25/8	W/C 01/09	W/C 08/09	W/C 15/09	W/C 22/09	W/C 29/09	W/C 06/10	W/C 13/10	W/C 03/11	W/C 10/11	W/C 17/11	W/C 24/11	W/C 01/12
	Training days									Data days 13/11 + 14/11			
		Baseline test (10B)	Baseline test (10C)	Baseline test WCFB (10B)	Baseline test WCFB (10C)	AO4.1 (10B)	AO4.1 (10C)	Trifle feedback (10B)	Trifle feedback (10C)	Mock exam fortnight		AO4.1 (10B)	AO4.1 (10C)
		Minestrone soup	Jam making	Swiss roll	Pasta Bake	Fruit pie and custard	Meringue nests	Traditional trifle Assessment	Gelatine set cheesecake	Scotch eggs		Lasagne Assessment	Sweet and sour chicken
Cycle 2	W/C 08/12	W/C 15/12	W/C 05/01	W/C 12/01	W/C 19/01	W/C 26/01	W/C 02/02	W/C 9/02	W/C 23/02	W/C 02/03	W/C 9/03	W/C 16/03	W/C 23/03
								Trust conference 13/02		Data days 05/03 + 06/03			
	lasagne feedback (10B)	lasagne feedback (10C)	AO4.2 (10B)	AO4.2 (10C)	AO4.3 (10B)	AO4.3 (10C)	AO4 test (10B)	AO4 test (10C)	AO4 WCFB (10B)	Mock exam fortnight		AO4 WCFB (10C)	AO1.1(10B)
	Glazed fruit tart	Yule log	Profiteroles	Puff pastry	Portion a chicken Chicken noodle soup	Chicken Kiev Assessm ent	Buffalo wings		Chicken and mushroom pie			Jam making and Victoria sponge	Empanadas

Cycle 3	W/C 30/03	W/C 20/04	W/C 27/04	W/C 04/05	W/C 11/05	W/C 18/05	W/C 01/06	WC 08/06	W/C 15/06	W/C 22/06	W/C 29/06	W/C 06/07	W/C 13/07
	Bank holiday 03/04			May bank holiday 04/05									
	AO1.1 (10C)	AO1.2 (10B)	AO1.2 (10C)	AO1.3 (10B)	AO1.3 (10C)	AO1 End of unit test (10B)	AO1 End of unit test (10C)	AO1 WCFB (10B)	AO1 WCFB (10C)	Mock practical assessment Feedback (10B)	Mock practical assessment Feedback (10C)	Unit 2.2 (10B)	Unit 2.2 (10C)
	Fish and chips	Cinnamon rolls Assessment	Cinnamon roll feedback	Jelly and ice cream	Unit 2.1	Recipe trials	Recipe trials	Recipe trials	Mock practical assessment	Unit 2.2	Unit 2.2	Unit 2.2	Unit 2.2

Year 11 Hospitality and Catering

Long Term Plan 2025/26

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13
Cycle 1	W/C 25/8	W/C 01/09	W/C 08/09	W/C 15/09	W/C 22/09	W/C 29/09	W/C 06/10	W/C 13/10	W/C 03/11	W/C 10/11	W/C 17/11	W/C 24/11	W/C 01/12
	Training days									Data days 13/11 + 14/11			
			Unit 2.1		ice cream		Unit 2.1		Unit 2.2	AO2.1 Mock exam fortnight			Unit 2.2
		Banoffee pie	Katsu Curry	AO1.2	Poached pears and orange segment	AO1.3	Aioli and arancini	AO1.4	AO1 revision	End of AO1 Assessment		AO1 Assessment WCFB	Recipe trials
Cycle 2	W/C 08/12	W/C 15/12	W/C 05/01	W/C 12/01	W/C 19/01	W/C 26/01	W/C 02/02	W/C 9/02	W/C 23/02	W/C 02/03	W/C 9/03	W/C 16/03	W/C 23/03
								Trust conference 13/02		Data days 05/03 + 06/03			
		Unit 2.1		Unit 2.2		Unit 2.2		Evaluations		Mock exam fortnight		Unit 2 Improve	
	Recipe trials	Gingerbread cake	AO2.2	Recipe trials	Practical exams	Practical exams	Evaluations	AO2.2	AO2.3	End of AO2 Assessment		AO2 Assessment WCFB	AO3.1

Cycle 3	W/C 30/03	W/C 20/04	W/C 27/04	W/C 04/05	W/C 11/05	W/C 18/05	W/C 01/06	WC 08/06	W/C 15/06	W/C 22/06	W/C 29/06	W/C 06/07	W/C 13/07
	Bank holiday 03/04			May bank holiday 04/05									
	Unit 2 Improve		Revision		Revision		Revision						
	AO3.2	AO3.3	End of AO3 Assessment	AO3 Assessment WCFB	Revision	Revision	Revision	Revision					