Food Technology Year 7

Long Term Plan 2026/27

	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 24/08	W/C 31/08	W/C 07/09	W/C 14/09	W/C 21/09	W/C 28/09	W/C 05/10	W/C 12/10	W/C 02/11	W/C 9/11	W/C 16/11	W/C 24/11	W/C 01/12
	Training days									Data days 12/11 + 13/11			
		Preparing to cook	Fruit salad	Preparing to cook Pt2	Cous cous	Nutrients	Pasta salad	Nutrients Pt2	Savoury scones	Protein	Special diets	Preparing to cook	Fruit salad
Cycle 2	W/C 07/12	W/C 14/12	W/C 04/01	W/C 11/01	W/C 18/01	W/C 25/01	W/C 01/02	W/C 8/02	W/C 22/02	W/C 01/03	W/C 8/03	W/C 15/03	W/C 22/03
								Trust conference 12/02		Data days 04/03 + 05/03			
	Nutrients	Christmas cookies	Protein	Cous cous	Special diets	Pasta salad	Sources of food	Savoury scones	Preparing to cook	Fruit salad	Nutrients	Cous cous	Protein
Cycle 3	W/C 29/03	W/C 19/04	W/C 26/04	W/C 03/05	W/C 10/05	W/C 17/05	W/C 31/05	WC 07/06	W/C 14/06	W/C 21/06	W/C 28/06	W/C 05/07	W/C 12/07
	Bank holiday 29/03			May bank holiday 03/05									
	Pasta salad	Special diets	Savoury scones	Sources of food	Fruit salad	Preparing to cook	Cous cous	Nutrients	Pasta salad	Protein	Special diets	Savoury scones	Sources of food

Food Technology Year 8

Long Term Plan 2026/27

	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 24/08	W/C 31/08	W/C 07/09	W/C 14/09	W/C 21/09	W/C 28/09	W/C 05/10	W/C 12/10	W/C 02/11	W/C 9/11	W/C 16/11	W/C 24/11	W/C 01/12
	Training days									Data days 12/11 + 13/11			
		Nutrients	Apple cake	Stir fry	Kitchen safety	Mac and cheese	4Cs for food hygiene	Bread rolls	Special Diets	Chicken nuggets	Sources of food	Stir fry	Nutrients
Cycle 2	W/C 07/12	W/C 14/12	W/C 04/01	W/C 11/01	W/C 18/01	W/C 25/01	W/C 01/02	W/C 8/02	W/C 22/02	W/C 01/03	W/C 8/03	W/C 15/03	W/C 22/03
								Trust conference 12/02		Data days 04/03 + 05/03			
	Mac and cheese	Gingerbread loaf	Kitchen safety	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 29/03	W/C 19/04	W/C 26/04	W/C 03/05	W/C 10/05	W/C 17/05	W/C 31/05	WC 07/06	W/C 14/06	W/C 21/06	W/C 28/06	W/C 05/07	W/C 12/07
	Bank holiday 29/03			May bank holiday 03/05									
	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 9

Long Term Plan 2026/27

	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 24/08	W/C 31/08	W/C 07/09	W/C 14/09	W/C 21/09	W/C 28/09	W/C 05/10	W/C 12/10	W/C 02/11	W/C 9/11	W/C 16/11	W/C 24/11	W/C 01/12
	Training days									Data days 12/11 + 13/11			
		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 07/12	W/C 14/12	W/C 04/01	W/C 11/01	W/C 18/01	W/C 25/01	W/C 01/02	W/C 8/02	W/C 22/02	W/C 01/03	W/C 8/03	W/C 15/03	W/C 22/03
								Trust conference 12/02		Data days 04/03 + 05/03			
	Sausage rolls	Gingerbread biscuits	Yeast based pizza	Banana Bread	Sweet and Sour Chicken	Sausage rolls	Cheesecake	Yeast based pizza	Macro nutrients	Thai green curry	Micronutrients	Bolognese	Special diets
Cycle 3	W/C 29/03	W/C 19/04	W/C 26/04	W/C 03/05	W/C 10/05	W/C 17/05	W/C 31/05	WC 07/06	W/C 14/06	W/C 21/06	W/C 28/06	W/C 05/07	W/C 12/07
	Bank holiday 29/03			May bank holiday 03/05									
	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 2026/27

	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 24/08	W/C 31/08	W/C 07/09	W/C 14/09	W/C 21/09	W/C 28/09	W/C 05/10	W/C 12/10	W/C 02/11	W/C 9/11	W/C 16/11	W/C 24/11	W/C 01/12
	Training days									Data days 12/11 +			
		Baseline test (10D)	Baseline test (10C)	Baseline test WCFB (10D)	Baseline test WCFB (10C)	AO4.1 (10D)	AO4.1 (10C)	Trifle feedback (10D)	Trifle feedback (10D)	Mock exam fortnight		AO4.1 (10D)	AO4.1 (10C)
			Minestrone soup	Jam making	Swiss roll	Pasta Bake	Fruit pie and custard	Meringue nests	Traditional trifle Assessment			Scotch eggs	Sweet and sour chicken
Cycle 2	W/C 07/12	W/C 14/12	W/C 04/01	W/C 11/01	W/C 18/01	W/C 25/01	W/C 01/02	W/C 8/02	W/C 22/02	W/C 01/03	W/C 8/03	W/C 15/03	W/C 22/03
								Trust conference 12/02		Data days 04/03 + 05/03			
	lasagne feedback (10D)	lasagne feedback (10C)	AO4.2 (10D)	AO4.2 (10C)	AO4.3 (10D)	AO4.3 (10C)	AO4 test (10D)	AO4 test (10C)	AO4 WCFB (10D)	Mock exam fortnight		AO4 WCFB (10C)	AO1.1(10D)
	Lasagne Assessment	Yule log		Glazed fruit tart	Portion a chicken Chicken noodle soup	Buffalo wings	Chicken Kiev Assessment	Puff pastry	Chicken and mushroom pie			Empanadas	
Cycle 3	W/C 29/03	W/C 19/04	W/C 26/04	W/C 03/05	W/C 10/05	W/C 17/05	W/C 31/05	WC 07/06	W/C 14/06	W/C 21/06	W/C 28/06	W/C 05/07	W/C 12/07
	Bank holiday 29/03			May bank holiday 03/05									
	AO1.1 (10C)	AO1.2 (10D)	AO1.2 (10C)	AO1.3 (10D)	AO1.3 (10C)	AO1 End of unit test (10D)	AO1 End of unit test (10C)	AO1 WCFB (10D)	AO1 WCFB (10C)	Unit 2.2 (10D)	Mock practical assessment Feedback (10C)	Mock practical assessment Feedback (10D)	Unit 2.2 (10C)
		Garlic bread	Cinnamon rolls Assessment	Unit 2.1	Jelly and ice cream	Recipe trials	Recipe trials	Recipe trials	Mock practical assessment	Mock practical assessment	Unit 2.2	Unit 2.2	Unit 2.2

Year 11 Hospitality and Catering

Long Term Plan 2026/27

	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 24/08	W/C 31/08	W/C 07/09	W/C 14/09	W/C 21/09	W/C 28/09	W/C 05/10	W/C 12/10	W/C 02/11	W/C 9/11	W/C 16/11	W/C 24/11	W/C 01/12
	Training days									Data days 12/11 + 13/11			
		Analysing brief	Recap nutrients	Controlled assessment nutrients	Write notes Unit 2.2	Time plans	Write notes Unit 2.2	Time plans	Write notes Unit 2.2	Mock exam fortnight		Time plans	Unit 2.2
		Banoffee pie (11B)	Banoffee pie (11C)	Katsu Curry (11B)	Katsu Curry (11C)	Recipe trials	Recipe trials	Recipe trials	Recipe trials			Recipe trials	Practical exams
Cycle 2	W/C 07/12	W/C 14/12	W/C 04/01	W/C 11/01	W/C 18/01	W/C 25/01	W/C 01/02	W/C 8/02	W/C 22/02	W/C 01/03	W/C 8/03	W/C 15/03	W/C 22/03
								Trust conference 13/02		Data days 05/03 + 06/03			
	Write up 2.2 notes	AO1.1	Evaluations	AO1.1	AO1.3	AO1 revision	AO1 Assessment WCFB	AO2.1	AO2.2	Mock exam fortnight			
	Practical exams	Gingerbread cake	Evaluations	AO1.2	AO1.4	End of AO1 Assessment	AO2.1	AO2.2	AO2.3	End of AO2 Assessment		AO2 Assessment WCFB	AO3.1
Cycle 3	W/C 29/03	W/C 19/04	W/C 26/04	W/C 03/05	W/C 10/05	W/C 17/05	W/C 31/05	WC 07/06	W/C 14/06	W/C 21/06	W/C 28/06	W/C 05/07	W/C 12/07
	Bank holiday 29/03			May bank holiday 03/05									
	AO3.1		Revision		Revision		Revision						
	AO3.2	AO3.3	End of AO3 Assessment	AO3 Assessment WCFB	Revision	Revision	Revision	Revision					