



Food Technology 2024

Thursday, 13 April 2023

11:41 AM

Year 10 Stage 5 FT	Teacher: Churchill/Kolesnyk	Class: 10
----------------------	-----------------------------	-----------

Term 1

Food For Specific Needs - 30hrs

1	2	3	4	5	6	7	8	9	10	11
---	---	---	---	---	---	---	---	---	----	----

FT5-1, FT5-2, FT5-5, FT5-6, FT5-7, FT5-8, FT5-9, FT5-10, FT5-11, FT5-12, FT5-13

Students develop knowledge of circumstances which lead to specific food needs and the nutritional requirements for each stage of the life cycle. They discuss the impact of food allergies and intolerances. They also investigate the role of nutritionally modified foods and support networks. Practical experiences – Students develop skills in designing, planning and preparing safe and nutritious food items for a specific food need.

Assessment Term 1 - Research Task 1 Weeks 8-9 and Practical Skills 1 Weeks 2-9

Term 2

Food For Specific Needs - 30hrs

1	2	3	4	5	6	7	8	9	10	
FT5-1, FT5-2, FT5-5, FT5-6, FT5-7, FT5-8, FT5-9, FT5-10, FT5-11, FT5-12, FT5-13										
Students develop knowledge of circumstances which lead to specific food needs and the nutritional requirements for each stage of the life cycle. They discuss the impact of food allergies and intolerances. They also investigate the role of nutritionally modified foods and support networks. Practical experiences – Students develop skills in designing, planning and preparing safe and nutritious food items for a specific food need.										
Assessment Term 2 - Practical Examination Weeks 2-3, Theory Examination 1 Weeks 3-4 and Practical Skills 2 Weeks 2-9										

Term 3										
Food Product Development - 30hrs										
1	2	3	4	5	6	7	8	9	10	
FT5-1, FT5-2, FT5-5, FT5-7, FT5-8, FT5-9, FT5-10, FT5-11, FT5-12, FT5-13										
Students develop knowledge of food product development and the role of marketing. They learn about packaging and legislative food-labelling requirements. Students investigate the role of food additives and a range of emerging technologies in the food industry. Practical experiences – Students develop skills in designing, producing and evaluating a food product.										
Assessment Term 3 - Research Task 2 Weeks 8-9 and Practical Skills 3 Weeks 2-9										

Term 4										
---------------	--	--	--	--	--	--	--	--	--	--

Food Equity - 30hrs										
1	2	3	4	5	6	7	8	9	10	
FT5-1, FT5-2, FT5-5, FT5-6, FT5-7, FT5-8, FT5-9, FT5-10, FT5-11, FT5-12, FT5-13										
Students develop knowledge of the circumstances that relate to food inequities. They examine food production and distribution on a global scale and identify the physical and social costs of malnutrition. Practical experiences – Students develop skills in planning and preparing a variety of meals to meet the nutritional needs of specific at-risk groups.										
Assessment Term 4 - Practical Examination Weeks 2-3 and Theory Examination 1 Weeks 3-4										
Evaluation										