

Year 7,8,9	Knowledge and skills	Type of assessment
Year 7	Health and safety rules Sensory testing The Eatwell Guide Rubbing in method Enrobing Knife skills Breadding making Meal planning Food and our environment	<ul style="list-style-type: none"> <li>● Food practical products</li> <li>● FAR marked tasks</li> <li>● Homework tasks</li> <li>● Evaluations</li> <li>● Literacy tests for technical terminology</li> </ul>
Year 8	Pattern cutting Market research 3D construction skills Feasibility of designs Modification of ideas Advanced hand sewing skills Designing for a specific user Health and safety	<ul style="list-style-type: none"> <li>● Food practical products</li> <li>● FAR marked tasks</li> <li>● Homework tasks</li> <li>● Evaluations</li> <li>● Literacy tests for technical terminology</li> </ul>
Year 9	Recap Food safety, food poisoning and food hygiene Nutrition –Protein -carbohydrates - fibre Food science experiment Roux sauce Gelatinisation in starch Yeast and fermentation process Adapting recipes	<ul style="list-style-type: none"> <li>● Food practical products</li> <li>● FAR marked tasks</li> <li>● Homework tasks</li> <li>● Evaluations</li> <li>● Literacy tests for technical terminology</li> </ul>