

KS3 Food Tech Curriculum Map (Year A/B/C)

Commencing: September 2025

Assessment and Progress						
Assessment in Food Technology is mainly practical and formative, focusing on pupils' skills, understanding and engagement during lessons. Progress is shown through the development of food preparation skills, understanding of nutrition and safety, and the ability to follow instructions and evaluate outcomes. Teacher observation, questioning and finished practical work provide evidence of learning over time.						
	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year A / Core 1	Health & Safety in the Kitchen	The Eat Well Guide Micronutrients & Macronutrients	Diet & Lifestyle	Seasonal Foods	World Foods	Cooking on a Budget
Year B / Core 2	The Eat Well Guide & Sensory Analysis	Cooking skills	Health & Food Science	Health & Food Science	Organic Farming, Fair Trade & Ethics	Store Cupboard Meals
Year C / Core 3	Fast Foods	Fast Foods	British Food	Food Science	Special Diets	Food labelling, Quick Weeknight Meals