



Term	Date	Focus	Summary	Learning Outcomes
Term 2	02/01/23	Winter Wedding	Health & Safety/ Food Hygiene	Understand Basic Health & Safety/Food Hygiene in the Food Technology.
	09/01/23		Research	Create a mood board identifying difference in menu styles.
	16/01/23		Knife Skills Theory	Understand techniques 'claw grip' and 'bridge hold' when cutting with a knife.
	23/01/23		Soup Puree Practical	To apply knife skills when creating soup Puree.
	30/01/23		Risotto Theory	Analyse the various types of rice.
	06/02/23		Risotto Practical	To create a Risotto dish.
	13/02/23			
	20/02/23	Winter Wedding	Raising Agents.	To understand how raising agents work.
	27/02/23		Carrot Cake Muffin Theory.	To bake a carrot cake muffin.
	06/03/23		Functions/sources of Carbohydrates.	To analyse the functions and sources of Carbohydrates.
	13/03/23		Functions/sources of Carbohydrates.	To analyse the functions and sources of Carbohydrates.
	20/03/23		Pasta Salad Practical	To create a pasta salad dish.