

Term	Date	Focus	Summary	Learning Outcomes
Term 3	10/04/23	Eating for energy.	Health & Safety/ Food Hygiene.	Health & Safety/Food Hygiene in the Food Technology room.
	17/04/23		Energy Theory	Where do we get our energy from and how much does our bodie need to survive?
	24/04/23		Energy Bar Theory (Carbohydrates)	To analyse the functions/sources of Carbohydrates.
	01/05/23		Energy Bar Practical	Development of theory through practical.
	08/05/23		Omlette Theory	Analyse the functions/sources of Carbohydrates.
	15/05/23		Omlette Practical	Development of theory through practical.
	22/05/23		Sweet Mini Pancakes Theory.	Analyse the 4 different types of flour: where does it come from and how is it made?
	29/05/23		Sweet Mini Pancakes Practical.	Development of theory through practical.
	05/06/23		Breakfast Scones Theory	Raising Agents Theory
	12/06/23		Breakfast Scones Theory	Raising Agents Theory
	19/06/23		Breakfast Scones Practical	Development of theory through practical.
	26/06/23		Dirt Time	Dedicated self refelction and improvement time.
	03/07/23		Project evaluation	To evaluate progress and identify key areas of misconception.