

Term	Date	Focus	Summary	Learning Outcomes
Term 3	10/04/23	Winter Wedding	Health & Safety/ Food Hygiene	Understand Basic Health & Safety/Food Hygiene in the Food Technology.
	17/04/23		Research	Create a mood board identifying difference in menu styles.
	24/04/23		Knife Skills Theory	Understand techniques 'claw grip' and 'bridge hold' when cutting with a knife.
	01/05/23		Soup Puree Practical	To apply knife skills when creating soup Puree.
	08/05/23		Risotto Theory	Analyse the various types of rice.
	15/05/23		Risotto Practical	To create a Risotto dish.
	22/05/23		DIRT Time	Dedicated self reflection and improvement time.
	29/05/23		Raising Agents.	To understand how raising agents work.
	05/06/23		Carrot Cake Muffin Theory.	To bake a carrot cake muffin.
	12/06/23		Functions/sources of Carbohydrates.	To analyse the functions and sources of Carbohydrates.
	19/06/23		Functions/sources of Carbohydrates.	To analyse the functions and sources of Carbohydrates.
	26/06/23		Pasta Salad Practical	To create a pasta salad dish.
	03/07/23		Project Evaluation	To evaluate progress and identify key areas of misconception.