



Holy Trinity Progression Map of Key Concepts for Food Technology

Unit 1 Exam

Unit 1 Consolidation of knowledge

Unit 2 Practical Exam

Unit 2
Could you propose Hospitality & Catering provision to meet specific requirements?

Unit 1
How can you work safely in hospitality & catering provisions?

Unit 1
How does Hospitality & Catering provision meet H&S requirements?

Unit 1
How can you maintain high standards of food safety in catering establishments?

KS4 Hospitality & Catering

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Unit 1
How do Hospitality & Catering provisions operate?

Unit 1
In which environment do Hospitality & Catering providers operate?

Milestone
Design: Seasonal bread
Make: Chelsea buns
Evaluate: The product and your own performance

Where food comes from
Do I know how seasonality and climate affect foods?

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Health and safety
Can I explain and plan HACCP? Do I know how to ensure food safety?

Stepping stone
Plan and **evaluate** a HACCP document for salt and pepper chicken

Nutrition
How does diet need to change through our life? How do diet choices alter this?

Stepping stone
Analysis: Analyse the diet
Generating ideas: Suggest suitable foods to eat

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Milestone
Design: World food pizza
Make: Chosen pizza
Evaluate: The product and your own performance

Nutrition
Can I name the 5 main nutrient groups? Do I know why we need them and where they are found?

Stepping stone
Make: Meatballs in tomato sauce

Where food comes from
How does food ethics affect food choice?

Stepping stone
Design: High fibre crumble
Evaluate: Own performance (crumble)

Health and safety
What are the 4C's of food safety? How can food cause illness?

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Stepping stone
Analysis: Analyse the diet
Design: Suggest suitable foods to eat

Where food comes from
Do I know how my food has been grown, reared or made? Can I identify traditional British food?

Milestone
• **Design & make** a healthy meal inspired by British culture
• **Evaluate** its suitability

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Nutrition
Do I know what the Eatwell guide is? Can I identify foods from each section?

Stepping stone
Make: Chicken nuggets
Evaluate: Own performance and hygiene and safety

Health and safety
Can I work safely and independently to prepare food? Do I know how bacteria affects food?

