

Year 10 Curriculum Overview [2026-2027]

Subject: Food Technology

	Knowledge & Understanding			Literacy Skills	Employability Skills [if any]	Assessment Opportunities
	Composites	Components [KEY concepts & subject specific vocab]	Formal Retrieval [if any]	Opportunities for developing literacy skills		
	- Food Nutrition and Health - Food Science - Food Safety - Food choices - Food Provenance - Food Preparation skills	- Macro / micro nutrients - Vitamins and minerals - Healthy eating - Nutritional needs - Diet related health - Different groups / planning meals - Why food is cooked - Heat transfer methods - Cooking methods - Properties of food - Food spoilage - Storing food - Food poisoning - Influences - Cultural, moral, religious choices - Worldwide cuisines - Food labelling - Marketing / influences - Sensory - Food provenance - Grown / reared/ caught	- Exam questions - Revision questions - Practice paper - Do now activities - Practical dishes	- Disciplinary literacy - Listening skills - Communication skills - Oracy	- Time management	- MCQ - Exam practice papers - MAD feedback - Mock NEA practice

		• Packaging • Food miles • Carbon footprint • Primary / secondary food processing • Fortification and modification • Practical skills				
Catholicity across the Food curriculum.	Ethical and Sustainable design emphasising the catholic social teaching focus on stewardship and care for creation by encouraging students to consider the carbon footprint, food miles, provenance of food and environmental impact in dishes. Dignity of work and human rights discussing fair-trade practices, advocating products and materials to be used that respect the dignity of all elements of food production / processing. Promoting community and common good through highlighting the importance of collaborative projects in the community – farm to fork, importing / exporting / fair trade / cultural / moral / religious choices. Creativity and service to others engaging students in designing and creating products that could serve charitable organisations or improves the lives of those in need – homeless projects / marys meals / caritas/ food banks which brings a purpose and mission to the projects. Department Saint – Saint Martha – Patron Saint of Hospitality.					