

Year 11 Curriculum Overview [2026-2027]]

Subject: Food Technology

	Knowledge & Understanding			Literacy Skills Opportunities for developing literacy skills	Employability Skills [if any]	Assessment Opportunities
	Composites	Components [KEY concepts & subject specific vocab]	Formal Retrieval [if any]			
	• Practical skills • NEA 1 • NEA 2 (PRACTICAL)	• Practical – research, trial, planning, evaluating • Knife skills • Fruit and veg preparation • Prepare combine and shape • Tenderise and marinate • Cooking processes • Weighing and measuring • Use of equipment • Sauce making • Reduction / emulsion • Raising agents • Shaping / finishing dough • Sensory properties	•	• Disciplinary literacy • Listening skills • Communication skills • Oracy	• Time management • Research skills	• NEA 1 and 2 final completion • Exam practice papers • Mocks exams
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 / Mary's meals / caritas/ food banks which brings a purpose and mission to the projects. Department Saint – Saint Martha – Patron Saint of Hospitality.				

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