

## Year 7 – Food Tech

### What will be studied?

#### Topic(s)

#### Food and Nutrition

- Health and Safety
- Functions of Equipment
- Eat Well Guide
- Temperature and safe storage

#### How do you assess the learning?

Through the measuring of pupils designing, making and evaluating of a product. Students are also given home learning to support lesson content.

### End of Year Examination

#### How will I be assessed at the end of the year?

Pupils sit a 1 hour written exam at the end of the year.

### How can I help my child?

#### Guidance and advice

#### Food and Nutrition:

Encourage your child to cook at home.

There are plenty of cooking programmes on the TV that your child can gain inspiration from.

#### Website:

[www.bbcgoodfood.com/content/recipes/special-diets](http://www.bbcgoodfood.com/content/recipes/special-diets)

#### Information:

Recipes for special diets

#### Website:

[www.fairtrade.org.uk](http://www.fairtrade.org.uk)

#### Information:

Information and resources about fair-trade and sustainability

#### Websites:

[www.soilassociation.org/](http://www.soilassociation.org/)

#### Information:

Organic food information

#### Website:

[www.bbc.co.uk/food](http://www.bbc.co.uk/food)

#### Information:

Recipes

#### Website:

<https://sites.google.com/site/foodrevision>

## Food Preparation and Nutrition Curriculum Information

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**Information:**

Revision, past papers & controlled assessment advice

**Website:**

[www.bbc.co.uk/schools/gcsebitesize/design/foodtech/](http://www.bbc.co.uk/schools/gcsebitesize/design/foodtech/)

**Information:**

BBC Bitesize food technology area – tests, activities, videos

**Website:**

[www.nutrition.org.uk](http://www.nutrition.org.uk)

**Information:**

Information & resources

**Website:**

[www.vegsoc.org](http://www.vegsoc.org)