

Curriculum Overview: Food tech KS2

We want our pupils to:

- Develop lifelong skills in the kitchen, enabling children to have the skills and confidence to safely cook mainly savoury foods for themselves.
- Develop an understanding of where their food comes from, enabling them to make informed choices based on what they eat.
- Have curiosity, respect and understanding about how food differs around the world, developing their cultural capital.
- Widen their food palate; having the confidence to try new foods, being able to describe these using their senses and justify their likes and dislikes.
- Have an understanding of the design cycle, developing an appreciation for the importance of food technology in future pathways and careers, with regular opportunities to explore how food tech is used across industries and jobs.
- Understand what is meant by healthy eating, enabling them to reflect on their diet, how this may affect their health and have the confidence to make small changes.
- Connect learning to real-world contexts and functional life skills.

Year	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
A	Food from different cultures – the UK Safety in the kitchen – using tools such as knives, graters and peelers, using fridge and freezer safely.		Healthy eating – the eat well plate		Design cycle – ask it, research it	
B	Food from different cultures – Europe Safety in the kitchen – using the microwave and air fryer, keeping the kitchen hygienic.		Budgeting		Design cycle – plan it, test it	
C	Food from different cultures – America Safety in the kitchen – using hobs and ovens, reducing cross contamination.		Seasonality and where our food comes from		Design cycle – create it, improve it	