

Food Technology Planning 2019-2020

	YEAR 7	YEAR 8
9 Sep	Grouping Rules, responsibilities, hygiene, safety, equipment, knife skills	Grouping Rules, responsibilities, recap hygiene, safety, equipment, knife skills
16 Sep 23 Sep	Dips and Dippers	Fajitas
30 Sep 7 Oct	Design a sandwich competition	Design a Gourmet Burger competition
14 Oct 21 Oct	Vegetable Chowder (soup)	Paella
28 Oct		
4 Nov 11 Nov	Pizza	Naan Bread Pizza
18 Nov 25 Nov	Yorkshire Pudding	Chicken Chow Mein
2 Dec 9 Dec	Minced pies	Minced pies
16 Dec	Re-try a recipe of your choice	
23 Dec 30 Dec		
6 Jan	New groups, recap rules, hygiene, hob safety	New groups, safety, vegetarianism
13 Jan 20 Jan	Macaroni Cheese	Vegetable Omelette
27 Jan 3 Feb	Sausage and Mash	Chargrilled Vegetable Couscous
10 Feb	Pancakes	Pancakes (choose your topping)
17 Feb		
24 Feb		
2 Mar 9 Mar	Spaghetti Bolognese	Chinese vegetable fried rice
16 Mar 23 Mar	Chicken Tikka Masala	Creamy vegetable Pasta
30 Mar	Re-try a recipe of your choice	
6 Apr 13 Apr		
20 Apr	New groups, baking presentation	
27 Apr 4 May	Quatre Quart Muffins	
11 May 18 May	Chocolate Chip Cookies	
25 May		
1 June 8 June	Fruit Flan	
15 June 22 June	Jam Tarts	
29 June 6 July	Victoria Sponge	
13 July	Re-try a recipe of your choice	