

Food Technology										
	EYFS/ KS1	KS2a	KS2b	KS2c	KS2d	KS3a	KS3b	KS3c	KS4a	KS4b
Term 1 Food safety and Hygiene	How to be safe in the kitchen and Chopping skills	How to be safe in the kitchen and Food groups	How to be safe in the kitchen Brilliant baking	How to be safe in the kitchen Perfect pizzas	How to be safe in the kitchen Perfect pizzas	How to be safe in the kitchen Seasonal food	How to be safe in the kitchen Seasonal food	How to be safe in the kitchen Seasonal food	Food hygiene	Food Hygiene
Term 2									Celebration meals	Quick meals
Term 3 Cooking skills	Eat more veg	Quick food	Hot breakfasts	Hot breakfasts	Roasting vegetables	One pot dishes	Mastering meat	Excellent Eggs	Healthy eating	Soups and starters
Term 4									Healthy alternatives	Baked goods
Term 5 Development of cooking experience	Sensational Salads	Sweetie Treats	Brilliant Burgers	Brilliant Burgers	Brilliant Burgers	Roasting vegetables	Meat free dishes	World food	Cultural meals	Pasta and rice
Term 6									Summer foods	Desserts