THA Food Studies Learning Journey

Issue Evaluation

What is accommodation ?

How could social media make a business successful?

How will you present your dish?

How could you include life style options?

YEAR 11

What areas of the brief do you need to consider?

What skills will take your dish to the highest grade?

What jobs can you get in the Hospitality industry?

How do nutrients affect your health?

How can the nutrients of the food inform your dish?

How can you link your dishes to the location?

What is an Environmental Health Officer?

What are two food poisoning illnesses?

What are their symptoms?

Students who have chosen Food will then take part in the WJEC Hospitality Course

What is Hospitality?

What is HACCP?

What id COSHH?

YEAR 10

What is the order of an industrial kitchen?

What will you choose to cook on your menu?

How will you consider portion sizes?

What allergies will you consider?

This is 6 months work – Students will then move onto D&T

How could you make doughnuts healthy?

Why is there a development gap?

What venue would you pick?

What food would you sell on a concession stand?

What is a concession?

What waste will you have and what will this cost?

What would you need to plan for your event?

How can fish and chips be healthier?

How much would you sell your products for?

How would you cater for allergies, life style choices and religion?

How can Kebabs be healthy?

Introduction to food festival Project.

What is Fairtrade?

What is sustainability?

Why do we have sell-by dates?

How can you experiment with flavour?

YEAR 9

How can you adapt a recipe?

What does gluten free mean?

What does halal mean?

What is the difference between a veggie and a vegan?

What does dormant mean?

How do we make a balanced meal?

Can recipes be adapted for people with allergies or religious beliefs?

Can we adapt sweet and savoury dishes?

How can we check our beef is cooked?

What is the Danger Zone?

This is 1 terms work – Students will then move onto D&T/Graphics

Why do we use a knife safely & hygiene?

What are two food poisoning illnesses?

Why can't raw meat and cooked meat touch?

How can one food be used in several ways?

How do you store meat?

What are the symptoms of food poisoning?

Recap – Hygiene and procedures in the Food Room.

How does sugar affect the body?

What is the rubbing in method?

Why is presentation important?

How do we explain food?

Why should we try our food?

YEAR 8

How will it taste ?

Why are resources classed as renewable and non-renewable?

What is cross contamination?

How do you store food in the fridge?

What is sensory analysis?

How is baking different to cooking?

How do we add flavor to meals?

How do we cook raw n properly?

How can we make sure we are safe in the kitchen?

What is the Bridge and Claw method?

Introduction to Food Studies and the Eatwell Guide?

This is 1 terms work – Students will then move onto D&T/Graphics

How can we eat in a healthier way?

What is the difference between sweet and savoury?

What are air miles? Where does our food come from?

What does Seasonal mean?

What is a balanced diet?

Learning the Health & Safety of the Food Room?

YEAR 7

THISTLEY HOUGH ACADEMY
Creative Education Trust

'Real food doesn't have ingredients, real food is ingredients' – Jamie Oliver