SSSC Food Tech - Curriculum Overview 2025-2026

	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
Primary 1		Changing World Skill: Communicating preference, choosing, reflecting Focus: Making healthy changes	Food and Culture Skill: Exploring texture, smell, colour, taste Focus: Food from around the world	Exploration Skill: Using tools and utensils Focus: Exploring texture	The UK and British Values Skill: Growing own food Focus: Planting, taking care of food plants	Similarities and Differences Skill: Grouping, sorting Focus: Sorting and grouping foods
Primary 2		Changing World Skill: Questioning, discussing, evaluating Focus: Making healthy changes	Food and Culture Skill: Experimenting with flavour, texture, colour Focus: Food from around the world	Exploration Skill: Exploring using different equipment Focus: Using a heat source	The UK and British Values Skill: Identifying seasonal food, planting Focus: Growing own crops	Similarities and Differences Skill: Categorising, comparing Focus: Choosing appropriate ingredients
Year 7			Theme: Chinese New Year Food from different cultures		Theme: 1980's How food has changed	Production
					Life Skills (2 sessions) See relevant objectives	
Year 8		Theme: Collections and Collaborations Picnics and lunchboxes	Theme: Chinese New Year Food from different cultures	Theme: War and Peace Dig for victory, war rationing		Production
		Life Skills (4 sessions) See relevant objectives				
Year 9		Theme: Collections and Collaborations Picnics and lunchboxes		Theme: War and Peace Dig for victory, war rationing56	Theme: 1980's How food has changed	Production

Year 10	GW: Life Skills (4 sessions) See relevant objectives		Life Skills See relevant objectives	Life Skills	LH: Life Skills (3 sessions) See relevant objectives		
Year 11				See relevant objectives			
KS4 Qual	ASDAN Lifeskills Challenge: Everyday Food and Drink Preparation Entry1/2 ASDAN Lifeskills Challenge: Making a hot snack in the air fryer Entry 2 Cultural Capital: visit to a local Supermarket to experience finding and purchasing items. Visit a local café to explore how their skills and knowledge fit into real life job opportunities.						
N Blue		Topic: Festivals and Celebrations Skill: Exploring texture, smell, colour, taste Focus: Food from around the world	Topic: Fantasy and Adventure Skill: Using tools and utensils Focus: Fine motor skills	Topic: Weather and Seasons Skill: Grouping, sorting Focus: Sorting and grouping foods	Topic: Marvellous Machines Skill: Using equipment Focus: Changes in the food we make	Topic: Nature vs Technology Skill: Planting and growing Focus: Making healthy changes Life Skills See relevant objectives	
N Yellow		Topic: Festivals and Celebrations Skill: Experimenting with flavour, texture, colour Focus: Food from around the world	Topic: Fantasy and Adventure Skill: Exploring using different utensils Focus: Following instructions	Topic: Weather and Seasons Skill: Categorising, comparing Focus: Grouping ingredients	Topic: Marvellous Machines Skill: Identifying which equipment to use Focus: Using different cooking processes	Topic: Nature vs Technology Skill: Using healthy natural ingredients Focus: Growing and using own crops Life Skills See relevant objectives	
N 4 (ASDAN LC: Everyday Food and Drink	Life Skills See relevant objectives	Topic: Festivals and Celebrations Skill: Identifying ingredients, using our senses	Topic: Fantasy and Adventure Skill: Purposefully using utensils	Topic: Weather and Seasons Skill: Categorising, similarities and differences	Topic: Marvellous Machines Skill: Using equipment correctly and safely	Topic: Nature vs Technology Skill: Identifying natural healthy food	

Preparation	Focus: Food from	Focus: Using different	Focus: Choosing	Focus: Reflecting on the	Focus: Making healthy
Entry1/2)	around the world	techniques as instructed	appropriate ingredients	processes used.	changes in cooking