



CCSC Careers In Our Curriculum

Technology/Food

	Curriculum Links	Employer Encounters/Ideas	Career Opportunities
Year 7	<ul style="list-style-type: none"> • Problem solving • Development of creativity and imagination • Understanding of needs, wants and values • Transferring of skills from mathematics, science, computing and art • Evaluation of existing products and their own • Research skills • Communicate ideas through sketching • Select materials • Test evaluate and refine designs • Weighing and measuring • Reading and following methods • Understanding of nutrition and health • Learn how to cook set dishes • Select correct equipment for tasks • Change recipes using different ingredients • Start to understand properties and function • Develop a range of techniques: using utensils, electrical equipment, application of heat, awareness of taste, texture and smell. • Understanding of seasonality and characteristics 	<ul style="list-style-type: none"> • Chef – Local companies • Worker at Allied Bakeries • Local butcher – Plant and Wilton • Catering manager – Keele University and Wychwood park golf club hotel. • Dietician • Reaseheath College • Rydale Roofing • Media City in Manchester – BBC and ITV – sound, graphics engineers • Engineering companies – JCB, KMF • PM training - Plumb, joiner, brick layer and electrician 	<ul style="list-style-type: none"> • Sound engineer • Graphic designer • Interior designer • Industrial designer • Video game designer • Art director • Web developer • Civil engineer • Mechanical engineer • Robotics engineer • Systems engineer • Aeronautical engineer • Architect • Software developer • Plumber • Joiner • Electrician • Furniture designer
Year 8			
Key Stage 4	<ul style="list-style-type: none"> • Use basic principles of a healthy and varied diet • Understanding of where food comes from • Development of a range of dishes • Understanding of seasonality (farming and carbon footprint) • Links with science in experimentation • Video documentation of practical skills • Understanding of religion and special diets (chef, food development person, food factory worker) 		<ul style="list-style-type: none"> • Baker • Butcher • Barista • Catering manager • Chef • Food factory worker • Food manufacturing inspector • Food scientist • Hotel manager • Nutritional therapist • Street food trader