

Curriculum Implementation Plan - Food – Overview

Teaching sets in Year 7 to 9 follow a course for approximately 13 weeks and then rotate to complete the next material area.

Subject – Food Preparation and Nutrition						
	Term 1.1	Term 1.2	Term 2.1	Term 2.2	Term 3.1	Term 3.2
Year 7	Food – Plate it up					
Year 8	Food/Textiles – Mamma Meals					
Year 9	Food/Textiles - Street Foods					
Year 10 GCSE Food Preparation and Nutrition	Sensory analysis/testing. Hygiene and safety. Healthy eating.	Proteins in dietary needs, alternatives and processing.	Proteins continued – including the functional and chemical properties.	Carbohydrates – nutrition, energy, processing and science. The science of Raising Agents.	Fats – the nutrition and science of. <i>NEA 1 preparation / mock exam – Food Investigation.</i>	Diet, Nutrition and Health. Considering the dietary needs of consumer groups. <i>NEA 2 preparation / mock exam – Food Preparation.</i>
Year 11 GCSE Food Preparation and Nutrition	NEA 1 – Food Science Investigation task	NEA 2 – Food Preparation task – plan, prepare and serve. Section A – Research and Section B – Skills trials	NEA 2 – Food Preparation task – plan, prepare and serve. Section C – Time Planning of final dish.	NEA 2 – Food Preparation task – plan, prepare and serve. Section D – Cooking of final dish. Section E – Sensory Analysis, Costing and Evaluating.	Food Providence and general revision / recap of topics. Exam Techniques.	