

A Levels, Further Education or Apprenticeship

My Food Learning Journey

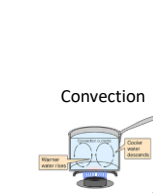
In Year 11 learners will complete two non-exam assessment tasks; NEA 1 Food Investigation Task and NEA 2 Food Preparation Task. Students also sit a 1hr 45 min written exam in the Summer Term.

In Year 10 learners will look deeper into key topics covered at KS3 whilst develop their practical skills further. Key skills will also be developed in preparation for non-exam assessment in Year 11.

Principles of food safety



Food Spoilage and Contamination



Conduction



Use of microbes in food production

In Year 8 learners will develop their knowledge of nutrition to include health whilst develop their confidence of cooking a range of dishes.



Cooking terms

Written EXAM
1hr 45 mins
50%

NEA 2
NEA 2 Food Preparation Task 35%

NEA 1
NEA 1 Food Investigation Task 15%

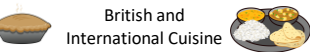
Year 11



Food Choice

Food Provenance

Control and prevention



Food Processing and Production

KS4 – GCSE Food and Nutrition

Cooking Methods and Heat Transfer



Deficiency and Disease

Energy Needs



Year 10 - 11 a range of savoury and sweet dishes are produced alongside exam content

Food Science

Nutrition Needs and Health



Functional and Chemical Properties of Food



Micronutrients



Macronutrients



GCSE Food and Nutrition

Food preparation and cooking skills



Sustainability



Occasions and events

Year 10

Culinary Skills

Food Provenance

Menu Planning



Food production and Ethics



In Year 9 learners will consider how nutritional needs differ due to life stage and health. Student's will also develop their understanding of food provenance and sustainability.

Food Safety

Special Diets

Nutritional Needs



Food and Temperature



Special diets and religion



Age related nutritional needs



Factors affecting food choices

Macronutrients



Micronutrients



Food Labelling



Sensory Analysis



Factors affecting food choices

Year 8

Nutrition and Health

Culinary Skills



British Cuisine

Food Safety

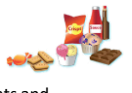
Food safety high risk foods



Protein



Energy Balance



Fats and Sugars



Working with ingredients



Personal Hygiene

Cooking terms

Culinary skills

Balanced Diet

Use of Equipment

Health and Safety

Year 7

Rubbing in method



Raising agents



Eatwell Guide and nutrition

Safe use of equipment

Health and safety in the kitchen



Year 7 - 9 a range of savoury and sweet dishes are produced alongside theory

KS3 – Food and Nutrition

In Year 7 learners will develop basic understanding of nutrition and culinary skills.