

	Half term 1	Half term 2	Half term 3	Half term 4	Half term 5	Half term 6
<b>Key focus</b>	Food Preparation and Nutrition  Students will explore and develop their ability to analyse nutritional content of food through study of macro and micronutrients and the effect of poor diets on the workings of the body	Food Preparation and Nutrition To encourage students to be safe and organised in the workstation both in and out of the classroom through practical food prep lessons following a range of complex recipes.	Food Preparation and Nutrition To secure knowledge and understanding of current government dietary guidelines and nutritional data	Food Preparation and Nutrition To continue to develop confidence in safety and hygiene when using equipment such as knives, grills, hobs and ovens students to begin to tackle complex processes and techniques	Food Preparation and Nutrition To begin to grasp and develop knowledge of the scientific concepts behind the cooking of food	Food Preparation and Nutrition To secure knowledge and understanding in world cuisine, current issues in Health & Nutrition, Food choice and Food provenance and manufacture of food products
<b>Key knowledge and skills</b>	<ul style="list-style-type: none"> <li>Be able to research, plan and carry out an investigation into the working characteristics, functional and chemical properties of ingredients.</li> <li>Demonstrate understanding of recording findings.</li> </ul>	<ul style="list-style-type: none"> <li>Showcase food preparation/ technical skills.</li> </ul>	<ul style="list-style-type: none"> <li>Be able to research, plan and carry out an investigation into the working characteristics, functional and chemical properties of ingredients.</li> </ul>	<ul style="list-style-type: none"> <li>Analyse and evaluate results.</li> <li>Demonstrate presentation skills.</li> </ul>	<ul style="list-style-type: none"> <li>Be able to plan, prepare, cook and present food dishes.</li> </ul>	Revision to cover: Food and Nutrition and Health, Food Science, Food Safety, Food Choice, Food Provenance
<b>Key words/ vocabulary</b>	Key terms: proving, functions, proportions, fermentation, proving. Cross contamination	high risk food, shaping, recipe development/ flavouring	finishing techniques, Hazard, safety, bridge/ claw methods	Eatwell guide, cross contamination, hygiene	Weighing, measuring, rubbing in	peeling, chopping, slicing, shaping
<b>Assessment method</b>	Teacher, self/ peer assessment	Teacher, self/ peer assessment	Teacher, self/ peer assessment	Teacher, self/ peer assessment	Teacher, self/ peer assessment	Externally marked/ moderated
<b>Wider links</b>	<ul style="list-style-type: none"> <li>Numeracy – weighing &amp; measuring, portion control, nutritional analysis and evaluation, costing of recipes, budgeting.</li> <li>Literacy – key words, report writing/ structure including SPAG, ability to use key terms esp. to</li> </ul>	<ul style="list-style-type: none"> <li>Numeracy – weighing &amp; measuring, portion control, nutritional analysis and evaluation, costing of recipes, budgeting.</li> <li>Literacy – key words, report writing/ structure including SPAG, ability to use key terms esp. to</li> </ul>	<ul style="list-style-type: none"> <li>Numeracy – weighing &amp; measuring, portion control, nutritional analysis and evaluation, costing of recipes, budgeting.</li> <li>Literacy – key words, report writing/ structure including SPAG, ability to use key terms esp. to</li> </ul>	<ul style="list-style-type: none"> <li>Numeracy – weighing &amp; measuring, portion control, nutritional analysis and evaluation, costing of recipes, budgeting.</li> <li>Literacy – key words, report writing/ structure including SPAG, ability to use key terms esp. to</li> </ul>	<ul style="list-style-type: none"> <li>Numeracy – weighing &amp; measuring, portion control, nutritional analysis and evaluation, costing of recipes, budgeting.</li> <li>Literacy – key words, report writing/ structure including SPAG, ability to use key terms esp. to</li> </ul>	<ul style="list-style-type: none"> <li>Numeracy – weighing &amp; measuring, portion control, nutritional analysis and evaluation, costing of recipes, budgeting.</li> <li>Literacy – key words, report writing/ structure including SPAG, ability to use key terms esp. to</li> </ul>

	<p>answer exam style questions and NEA reports.</p> <ul style="list-style-type: none"> <li>Science – investigations and understanding of functional and chemical properties of ingredients, understanding of protein denaturation, dextrinisation, gelatinisation etc.</li> <li>PSCHE – teamwork, building impence and confidence through discussion and practical skill</li> </ul>	<p>answer exam style questions and NEA reports.</p> <ul style="list-style-type: none"> <li>Science – investigations and understanding of functional and chemical properties of ingredients, understanding of protein denaturation, dextrinisation, gelatinisation etc.</li> <li>PSCHE – teamwork, building impence and confidence through discussion and practical skill</li> </ul>	<p>answer exam style questions and NEA reports.</p> <ul style="list-style-type: none"> <li>Science – investigations and understanding of functional and chemical properties of ingredients, understanding of protein denaturation, dextrinisation, gelatinisation etc.</li> <li>PSCHE – teamwork, building impence and confidence through discussion and practical skill</li> </ul>	<p>answer exam style questions and NEA reports.</p> <ul style="list-style-type: none"> <li>Science – investigations and understanding of functional and chemical properties of ingredients, understanding of protein denaturation, dextrinisation, gelatinisation etc.</li> <li>PSCHE – teamwork, building impence and confidence through discussion and practical skill</li> </ul>	<p>answer exam style questions and NEA reports.</p> <ul style="list-style-type: none"> <li>Science – investigations and understanding of functional and chemical properties of ingredients, understanding of protein denaturation, dextrinisation, gelatinisation etc.</li> <li>PSCHE – teamwork, building impence and confidence through discussion and practical skill</li> </ul>	<p>answer exam style questions and NEA reports.</p> <ul style="list-style-type: none"> <li>Science – investigations and understanding of functional and chemical properties of ingredients, understanding of protein denaturation, dextrinisation, gelatinisation etc.</li> <li>PSCHE – teamwork, building impence and confidence through discussion and practical skill</li> </ul>
<b>Enrichment opportunities</b>	<p>CSE Food Preparation &amp; Nutrition AQA Complete Revision &amp; Practice book</p> <p>My Revision Notes: AQA GCSE Food Preparation and Nutrition</p> <ul style="list-style-type: none"> <li><a href="#">Food Preparation and Nutrition GCSE Revision   Revision World</a></li> </ul>	<p>CSE Food Preparation &amp; Nutrition AQA Complete Revision &amp; Practice book</p> <p>My Revision Notes: AQA GCSE Food Preparation and Nutrition</p> <ul style="list-style-type: none"> <li><a href="#">Food Preparation and Nutrition GCSE Revision   Revision World</a></li> </ul>	<p>CSE Food Preparation &amp; Nutrition AQA Complete Revision &amp; Practice book</p> <p>My Revision Notes: AQA GCSE Food Preparation and Nutrition</p> <ul style="list-style-type: none"> <li><a href="#">Food Preparation and Nutrition GCSE Revision   Revision World</a></li> </ul>	<p>CSE Food Preparation &amp; Nutrition AQA Complete Revision &amp; Practice book</p> <p>My Revision Notes: AQA GCSE Food Preparation and Nutrition</p> <ul style="list-style-type: none"> <li><a href="#">Food Preparation and Nutrition GCSE Revision   Revision World</a></li> </ul>	<p>CSE Food Preparation &amp; Nutrition AQA Complete Revision &amp; Practice book</p> <p>My Revision Notes: AQA GCSE Food Preparation and Nutrition</p> <ul style="list-style-type: none"> <li><a href="#">Food Preparation and Nutrition GCSE Revision   Revision World</a></li> </ul>	<p>CSE Food Preparation &amp; Nutrition AQA Complete Revision &amp; Practice book</p> <p>My Revision Notes: AQA GCSE Food Preparation and Nutrition</p> <ul style="list-style-type: none"> <li><a href="#">Food Preparation and Nutrition GCSE Revision   Revision World</a></li> </ul>
<b>Careers links</b>	<p>Food technologist, Health and safety inspector, Nutritional therapist, Nutritionist</p>	<p>Product/process development scientist, Production manager</p>	<p>Quality manager, Regulatory affairs officer, Secondary school teacher,</p>	<p>technical brewer, Chef, Procurement manager</p>	<p>Research scientist (life sciences). Scientific laboratory technician, Toxicologist</p>	<p>Research scientist (life sciences). Scientific laboratory technician, Toxicologist</p>