Food Learning Journey

NEA II

- A - Researching
- B – Demonstrate technical skills
- C – Planning for the final menu
- D – Making the final dish
- E – Analysis and evaluation

Food Preparation Assessment

Revision

REVISE

ReviseNOW!

EXAM

Post 16 Destinations

- Apprenticeship
- University
- A Levels
- Professional H & C Routes

KS4 – Food Preparation and Nutrition

Recap

- Cuisines
- Food choice

NEA I

- A – Research
- B - Investigation
- C – Analysis and evaluate

Food Investigation

Sensory analysis

Recap

Food Science

YEAR 11

- Food Provenance: Food production
- Food Provenance: Food processing and production
- Food Provenance: Environmental and sustainability
- Food and the environment
- Food sources
- Food Choice: Sensory Evaluation
- Sensory Testing
- Taste receptors
- Olfactory systems
- Cuisines
- International
- British
- Food Choice: Influences of Food choice
- Marketing
- Food labelling
- Biological
- Chemical
- Sustainability
- Technological developments

KS4 – Food Preparation and Nutrition

- Selecting appropriate cooking methods
- Preparing, cooking and serving food
- Buying and storing food
- Coagulation
- Denaturation
- Gelatinisation
- Caramelisation
- Plasticity
- Emulsification
- Enzymic browning
- Chemical
- Moral
- Steam
- Mechanical
- Oxidation
- Aeration
- Shortening
- Dextrinization
- Foam Formation
- Gluten Formation
- Why food is cooked and how heat is transferred

YEAR 10

- Food Science: Cooking of food and heat transfer
- Protein
- Carbohydrates
- Fats and oils
- Fruits and Vegetables
- Raising Agents
- Food Safety: Principles of food safety

KS4 – Food Preparation and Nutrition

- Microorganisms and enzymes
- Energy needs
- Balance diet
- Minerals
- Vitamins
- Carbohydrates

Year 9 - 11 a range of savoury and sweet dishes will be produced along side theory

YEAR 9

- Food Safety: Food spoilage and contamination
- Food, Nutrition and Health: Nutritional needs and health
- Micronutrients
- Food, Nutrition and Health: Macronutrients
- Microorganisms in food production
- Bacterial contamination
- The signs of food poisoning
- Diet nutrition and health
- Nutritional analysis
- Water
- Fats
- Proteins
- Protein
- Culinary skills
- Seasonal foods/food miles (recap)
- Fairtrade : ethics
- Diet and lifestyle Vegetarians

KS3 – Food and Nutrition

- Healthy Eating – Recap eat well guide and nutrition
- Micronutrients
- Accident Prevention
- Food and Temperature
- Food choice (diet analysis)

In Year 8 learners will develop confidence in cooking a range of dishes and make informed decisions about food choice.

YEAR 8

- Nutrition
- Food Poisoning
- Food Choice
- Food choice
- Special Diets and religion
- Food safety in the kitchen (recap)
- Practical routine (recap)
- Macronutrients
- Fats and Sugars
- Food Bacteria
- Food poisoning
- Food Labelling

KS3 – Food and Nutrition

- Food Science
- Gluten
- Organic Farming
- Cooking terms
- Sensory Analysis
- Convection
- Health and Safety within the kitchen and food.

Year 7 - 8 a range of savoury and sweet dishes will be produced along side theory

YEAR 7

- Commodities
- Heat transfer
- Culinary Skills
- Food Safety

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

- Gelatinise – sauces
- Seasonal Foods
- Food Miles
- Raising agents
- Conduction
- Using the hob
- Rubbing in method
- Eat Well guide and nutrition
- Enzyme Browning
- The '4' C's Bacteria and Hygiene