

FOOD CURRICULUM



- Providing** - Events management / Hospitality and catering / Professional cookery / Retailing
- Processing** - Food safety and quality / Food science / Ingredient purchase and sales / New product development / Nutrition Packaging / Primary processing and manufacturing / Technology and engineering
- Producing** - Agriculture / Agronomy (soil and crop science) / Animal husbandry / Aquaculture and fishing / Forestry and land management / Horticulture
- Advising** - Dietetics / Environmental health / Health care / Nutrition
- Educating** - Research / Resource production / Teaching / Training
- Communicating** - Advertising / Campaigning / Designing / Food styling / Food writing / Marketing



YEAR 11

TARGETED REVISION
Students will revise key topics in the specification.

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Students will revise key topics in the specification.

NEA 2: FOOD PREPARATION ASSESSMENT – SECTIONS B & C
Section B: Prepare, cook and present a menu of three dishes within a single session: maximum 45 marks
Section C: Evaluate the selection, preparation, cooking and presentation of the three dishes: maximum 10 marks

TARGETED REVISION
Students will revise key topics in the specification.

NEA 2: FOOD PREPARATION ASSESSMENT – SECTION A
NEA 2 brief released by the exam board on 1st November
Section A: Investigate and plan the task (to include trialling and testing): maximum 15 marks

TARGETED REVISION
Students will revise key topics in the specification.

NEA 1: FOOD SCIENCE INVESTIGATION
NEA 1 brief released by the exam board on 1st September
Section A: Research & plan the task (5 marks)
Section B: Investigate through practical experiment (15 marks)
Section C: Analyse & evaluate (10 marks)

NEA 2: FOOD PREPARATION ASSESSMENT (PRACTICE)
Assessment 2: The Food Preparation Assessment - Prepare, cook and present a menu which assesses the learner's knowledge, skills and understanding in relation to the planning, preparation, cooking and presentation of food.

THE SCIENCE OF FOOD
Theory: Learners will have a theoretical and practical working knowledge and understanding of how preparation and cooking affects the sensory and nutritional properties of food.

Practical: Learners will revisit the different commodities, including the origins, value within the diet, correct storage, the working characteristics of each commodity, with reference to focused skills and techniques, including upskilling dishes.

DIET AND GOOD HEALTH
Theory: Learners will be able to use their knowledge of nutrition and current nutritional guidelines to identify how nutritional needs change due to age, lifestyle choices and state of health. They will also plan a balanced diet for a range of life stages, lifestyles & specific needs.

Practical: Learners will revisit the different commodities, including the origins, value within the diet, correct storage, the working characteristics of each commodity, with reference to focused skills and techniques, including upskilling dishes.

NEA 1: FOOD SCIENCE INVESTIGATION (PRACTICE)
Assessment 1: The Food Investigation Assessment - A scientific food investigation which will assess the learner's knowledge, skills and understanding in relation to scientific principles underlying the preparation and cooking of food.

FACTORS AFFECTING FOOD CHOICE & NUTRITIONAL ANALYSIS
Theory: Learners will review the factors affecting food choice, nutritional analysis and ethical reasons and sustainability, applying their knowledge to exam style questions and developing examination techniques.

Practical: Learners will revisit the different commodities, including the origins, value within the diet, correct storage, the working characteristics of each commodity, with reference to focused skills and techniques, including upskilling dishes.

PRINCIPLES OF NUTRITION
Theory: Learners will review the principles of nutrition, lifestyle stages, special diets and the role of macronutrients, micronutrients and other nutrients in the diet, applying their knowledge to exam style questions and developing examination techniques.

Practical: Learners will revisit the different commodities, including the origins, value within the diet, correct storage, the working characteristics of each commodity, with reference to focused skills and techniques, including upskilling dishes.

YEAR 10

NEA 1: FOOD PREPARATION ASSESSMENT
Intro to GCSE FPN NEA 2 so learners understand the expectations of the Year 11 NEA Assessment 1, including:
- research
- plan of action
- results / analysis of research
- recipe trails
- final ideas
- reasons for choice
- shopping list
- time plan
- evaluation

FACTORS AFFECTING FOOD CHOICE
Theory: Learners will explore the factors that affect food choice.
Practical: Learners will explore different commodities (Meat, Poultry, Fish & Eggs) including the origins, value within the diet, correct storage, the working characteristics of each commodity, with reference to focused skills and techniques.

NEA 1: FOOD SCIENCE INVESTIGATION
Intro to GCSE FPN NEA 1 so learners understand the expectations of the Year 11 NEA Assessment 1, including:
- research methods
- hypothesis setting
- writing up an experiment
- analysis results of experiment
- drawing conclusions
- referencing sources

OTHER NUTRIENTS
Theory: Learners will explore the principles of nutrition and the role of other nutrients in the diet fibre and water.

Practical: Learners will explore different commodities (Fats & Sugars) including the origins, value within the diet, correct storage, the working characteristics of each commodity, with reference to focused skills and techniques.

MICRONUTRIENTS
Theory: Learners will explore the principles of nutrition and the role of micronutrients in the diet vitamins and minerals.

Practical: Learners will explore different commodities (fruit & vegetables) including the origins, value within the diet, correct storage, the working characteristics of each commodity, with reference to focused skills and techniques.

MACRONUTRIENTS
Theory: Learners will explore the principles of nutrition and the role of macronutrients in the diet carbohydrates, fats and proteins.

Practical: Learners will explore different commodities (wheat) including the origins, value within the diet, correct storage, the working characteristics of each commodity, with reference to focused skills and techniques.

YEAR 9

FOOD: FAKEAWAY (PART 3)
This unit will be taught as part of a carousel of units so could be taught at any point in the academic year.

Other nutrients [fibre & water] & diet related health problems
Nutritional needs of different groups & analysis
Modifying Recipes
Preparing cooking & evaluating recipes
Function of key ingredients

D&T: ANIMAL LIGHT / USING METAL
This unit will be taught as part of a carousel of units so could be taught at any point in the academic year.

Students will be introduced to systems and control in D&T. They will understand basic electronics. Design and make a light to meet a brief. Consider the properties of metals. Evaluate the effectiveness of their work in relation to the brief.

FOOD: FAKEAWAY (PART 2)
This unit will be taught as part of a carousel of units so could be taught at any point in the academic year.

Micronutrients & diet-related health problems [vitamins & minerals] & diet related health problems
Preparing, cooking & evaluating recipes
Function of key ingredients

D&T: CAD / PACKAGING
This unit will be taught as part of a carousel of units so could be taught at any point in the academic year.

Find out what further study in GCSE Design & Technology. Use 2D Design (CAD software) to design packaging for a product they will create during the next rotation. Create the packaging.

FOOD: FAKEAWAY (PART 1)
This unit will be taught as part of a carousel of units so could be taught at any point in the academic year.

Food hygiene (4Cs)
Kitchen safety
Sensory Analysis
Introduction to 7 components of a balanced diet
Macronutrients [carbohydrates, proteins & fats] & diet-related health problems
Knife skills & general practical skills
Preparing cooking & evaluating recipes
Function of key ingredients

D&T: CORE SKILLS & MODELLING
This unit will be taught as part of a carousel of units so could be taught at any point in the academic year.

Students will learn about approaches to design, design strategies, how to analyse products, how to generate new and original ideas. They will further develop their understanding of the iterative design cycle. They will learn what biomimicry is and how designers use it to develop new products. They will learn the names, properties and uses of a variety of smart and modern materials. They will learn basic model making skills and will design a new chair inspired by biomimicry. They will learn the names, properties and uses of a variety of smart and modern materials.

YEAR 8

BE FOOD SMART : CHANGE FOR LIFE (PART 3)
This unit will be taught as part of a carousel of units so could be taught at any point in the academic year.

Food preferences & influences
Eatwell plate focus - fats & dairy
Ultra processed foods [HFSS]
Modifying Recipes
Preparing cooking & evaluating recipes
Function of key ingredients

D&T: GIVING NATURE A HOME
This unit will be taught as part of a carousel of units so could be taught at any point in the academic year.

Learn how to design a product, applying a source of inspiration. Understand where timbers come from and the environmental impacts of timber. Learn fundamental practical skills such as marking out, cutting straight lines, cutting curves, drilling, sanding, finishing.

BE FOOD SMART : CHANGE FOR LIFE (PART 2)
This unit will be taught as part of a carousel of units so could be taught at any point in the academic year.

Eatwell plate focus - carbohydrates & proteins
Food labelling
Preparing, cooking & evaluating recipes
Function of key ingredients

DESIGN SKILLS: CAD (COMPUTER AIDED DESIGN) & WORKING WITH ACRYLIC
This unit will be taught as part of a carousel of units so could be taught at any point in the academic year.

Develop and communicate ideas using CAD (Computer Aided Design) and CAM (Computer Aided Manufacture) are. Four key CAM machines: laser cutter, vinyl cutter, 3D milling machine and 3D printer. Operate 2D Design, the CAD software used in school to operate the CAM machines we have. Make an acrylic light
Polymerisation and the two main polymer groups and their fundamental properties.

BE FOOD SMART : CHANGE FOR LIFE (PART 1)
This unit will be taught as part of a carousel of units so could be taught at any point in the academic year.

Food hygiene (4Cs)
Kitchen safety
Sensory Analysis
Why we eat food & digestion
Introduction to Eatwell plate
Eatwell Plate focus - fruit & vegetables
Knife skills & general practical skills
Preparing cooking & evaluating recipes
Function of key ingredients

FOUNDATION CREATIVE INDUSTRIES SKILLS
Sketching skills (freehand & isometric)
Introduction to Health & Safety (H&S)
Template keying - Intro to timbers and maths in D&T
Intro to food hygiene

YEAR 7