

Subject:KS3 Food (on a carousel approx 10weeks)					Lead teacher:CW
		Term 1	Term 2	Term 3	
Year 7	Topic: Health and safety and nutrition.	Key basic practical skills, how to use+C3:E13+C3:E12 the equipment, different baking methods and knife skills. Health and safety during practical lessons. The key areas that are covered in the booklet are health and safety, bacteria and the Eatwell guide.			
	Assessment and other key info book work and Goformative questions):	Class booklet 50% Practical 50%			
Year 8	Contamination and nutrition.	Key practical skills, how to use the equipment, making bread products and higher level skilled dishes and health and safety during practical lessons. The key areas that are covered in the booklet are health and safety, bacterial contamination, macro and micro nutrient and the stages of life.			
	Assessment and other key info book work and Goformative questions):	Portfolio 50% Practical 50%			
Year 9	Topic: enviromental and sustainability	Key practical skills: making fresh pasta, pastry and bread skills. The key areas that are covered in the booklet are stages of life linked to emotion and social aspects, food choices, enviromental and sustainabilty and religion.			
	Assessment and other key info book work and Goformative questions):	Portfolio 50% Practical 50%			
Subject: Food		Exam Board: Exam board AQAs.			Lead teacher:CW
Year 10	Topic: AQA food Preperation and nutrition	Sensory perception & food choice. Health issues. Heat transference. Macronutrients revision. Dring the practical lessons we are making high skilled dishes and making, covering and decorating a christmas cake.	Bacteria and Food Provenance. Practical lessosn continuation of mastering high level skills.	NEA 2 Mock	
		Theory completed in class book 50% Practical 50%	Theory completed in class book	Theory completed in class book	
Year 11	Topic: NEA 1 and NEA2	Students start the NEA 2 course work on the 1st September until the end of Autumn 2.	Revision of macro and micro nutrients.	Revision of bacteria, food provenance and enviromental issues. Exam style questions.	
	Assessment through coursework.	3 hour practical exam.	Mock exam	Internal and External Moderation and a 1hour 45 minute written exam.	