

Food & Nutrition Curriculum Map

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 7	<p>Topic: Health and safety and nutrition. Key basic practical skills, how to use 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. Class booklet 50% Practical 50%</p>	Carousel	Carousel	Carousel	Carousel	Carousel
Year 8	<p>Contamination and nutrition. Key practical skills, how to use the equipment, making bread, pastry and baked products and higher level skilled dishes and health and safety during practical lessons.</p>	Carousel	Carousel	Carousel	Carousel	Carousel

	<p>The key areas that are covered in the booklet are health and safety, bacterial contamination, macro and micro nutrient and the stages of life. Class booklet 50% Practical 50%</p>					
<p>Year 9</p>	<p>environmental 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, environmental and sustainability and religion. Class booklet 50% Practical 50%</p>	<p>Carousel</p>	<p>Carousel</p>	<p>Carousel</p>	<p>Carousel</p>	<p>Carousel</p>

<p>Year 10</p>	<p>AQA food Preparation and nutrition. Sensory perception & food choice. Health issues. Heat transference. Macronutrients revision. During the practical lessons we are making high skilled dishes and making, covering, and decorating a Christmas cake.</p>	<p>Seasonal and cultural dishes, Christmas cake designs. During the practical lessons we are making high skilled dishes and making, covering, and decorating a Christmas cake.</p>	<p>Bacteria, good food handling practices and Food Provenance. Practical lessons continuation of mastering high level skills.</p>	<p>NEA2 Mock. Practical lessons continuation of mastering high level skills.</p>	<p>NEA 2 Mock, Revision for the Mock exam in June. Practical lessons continuation of mastering high level skills.</p>	<p>Processing, primary and secondary foods, religion, environmental issues.</p>
<p>Year 11</p>	<p>Students start the NEA 2 course work on the 1st September.</p>	<p>Continuation of the NEA2 and 3-hour practical exam.</p>	<p>Start revision for the written GCSE exam. Nutrients.</p>	<p>Revision topics: moral and ethical issues, recycling, starch, water.</p>	<p>Primary and secondary foods, good food handling practices, special diets and buying and storing foods.</p>	<p>GCSE Exam.</p>

Core Values

Character

The food department is growing students' curiosity, enthusiasm and creativity through the food they produce, acquiring the knowledge to make informed choices that will support a healthy balanced lifestyle, promoting healthy eating and wellbeing.

Competence

The food curriculum plans to ensure students develop a comprehensive knowledge of nutrition, food science, food safety, food provenance and food choice. We aim that every student has the information to make informed food choices to aid them to achieve a healthy balanced diet. Student will master practical skill and be able to independently produce high quality products in a safe and hygienic manner using a variety of ingredients and equipment.

Community

The Food curriculum aims to enthuse every student to develop a lifelong love and appreciation of healthy home-produced foods. Students will use their knowledge and understanding to build a lasting habit of planning and producing diverse, multi-cultural meals for family and friends encouraging and nurturing wellbeing.