

My Food Learning Journey

Year 11 will complete their NEA 1 Food Investigation Task and NEA 2 Food Preparation Assessment. This will be followed by a recap of all theory and knowledge for their GCSE exam.

NEA II

Food Preparation Assessment

D – Making the final dish E – Analysis and Evaluate

Revision

EXAM

Post 16 Destinations: Apprenticeship, University, A Levels, Professional H & C Routes

KS4 – Food Preparation and Nutrition

A – Research B – Demonstrate Technical Skills C – Planning for the Final Menu Sensory analysis Food production

Food and the environment Food sources Sensory Testing

Taste receptors Olfactory systems International

NEA I

Recap

YEAR 11

Exam Practice

Non Exam Assessment Practice

Food Provenance

Food Choice

Food Science Technological developments Sustainability

British Marketing Biological

Food labelling Moral

YEAR 10

Food Nutrition and Health

Food Preparation Skills

Food Safety

Food Science

Food Provenance

Food Choice

Food Preparation Skills

Why food is cooked and how heat is transferred Gluten Formation Foam Formation Dextrinization Shortening Aeration Oxidation

Energy needs Vitamins Mechanical Carbohydrates

Microorganisms and enzymes Balance diet Minerals Enzymic browning Chemical

YEAR 9

Food Provenance

Food Science

Food Choice

Food Preparation Skills

Preparing, cooking and serving food Buying and storing food Microorganisms in food production Bacterial contamination

The signs of food poisoning Diet nutrition and health Nutritional analysis Water Fats Proteins

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

Protein Seasonal foods/food miles (recap)

YEAR 8

Food Safety and Hygiene

Food Preparation Skills

Health and Nutritional Needs

Special Diets and religion Food safety in the kitchen (recap) Practical routine (recap) Macronutrients Fats and Sugars Food Bacteria Food poisoning

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

Food Labelling

YEAR 7

Food Preparation Skills

Food Safety and Hygiene

Healthy Eating Guidelines Seasonal Foods Food Miles Raising agents Conduction Rubbing in method Enzyme Browning The '4' C's Bacteria and Hygiene

Eat Well guide and nutrition Fairtrade Ethics

KS3 – Food and Nutrition

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Food Safety Food Safety Food Safety

Glutenise – sauces Gelatinise – sauces Seasonal Foods Food Miles Raising agents Conduction Rubbing in method Enzyme Browning The '4' C's Bacteria and Hygiene

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