

<u>Year 7</u>	<u>Autumn 1</u>	<u>Autumn 2</u>	<u>Spring 1</u>	<u>Spring 2</u>	<u>Summer 1</u>	<u>Summer 2</u>
<b>Areas of Study</b>	Food & Science Knife skills Food Preparation Measuring skills Food hygiene and safety	Using the cooker safely Eat well guide Measuring skills Understanding ingredients Food hygiene and safety	Using the cooker safely Sensory evaluation Understanding ingredients Use of electrical equipment	Sensory evaluation Use of electrical equipment Food & Science Food hygiene and safety	Seasonality Food Provenance Food hygiene and safety Food wastage	
<b><u>Literacy Focus</u></b> <b><u>Numeracy Focus</u></b>	<ul style="list-style-type: none"> <li>• Descriptive adjectives</li> <li>• Subject specific terminology</li> <li>• Measurement</li> <li>• Ratio</li> <li>• Fractions</li> </ul>	<ul style="list-style-type: none"> <li>• Descriptive adjectives</li> <li>• Subject specific terminology</li> <li>• Measurement</li> <li>• Ratio</li> <li>• Fractions</li> </ul>	<ul style="list-style-type: none"> <li>• Descriptive adjectives</li> <li>• Subject specific terminology</li> <li>• Measurement</li> <li>• Ratio</li> <li>• Fractions</li> </ul>	<ul style="list-style-type: none"> <li>• Descriptive adjectives</li> <li>• Subject specific terminology</li> <li>• Measurement</li> <li>• Ratio</li> <li>• Fractions</li> </ul>	<ul style="list-style-type: none"> <li>• Descriptive adjectives</li> <li>• Subject specific terminology</li> <li>• Measurement</li> <li>• Ratio</li> <li>• Fractions</li> </ul>	<ul style="list-style-type: none"> <li>• Descriptive adjectives</li> <li>• Subject specific terminology</li> <li>• Measurement</li> <li>• Ratio</li> <li>• Fractions</li> </ul>
<b><u>SMSC</u></b>	<p><u>Spiritual</u> – Encouraging self awareness, Experience opportunities for creativity through practical outcomes. Develop an understanding of others and their dietary needs and accepting difference and diversity in food choices.</p> <p><u>Moral</u>- Acknowledging and exploring government guidelines for healthy eating, dietary requirements to make healthy life choices. Promoting opportunities to explore food around the world through sensory testing. Understanding how food grows and the processing of food from farm to fork. By offering feedback and assessment that values pupil’s efforts and achievements.</p> <p><u>Social</u>- Promoting participation and teamwork in practical cooking lessons – encouraging pupils to work co-operatively. Allowing opportunities to share personal experiences in relation to food choices.</p> <p><u>Cultural</u>- Giving pupils the opportunity to explore cultural differences in food and diet – to explore their own cultural assumptions and values. Understand the influences of our cultural heritage and British cuisine, openness to new ideas and to modify thinking to accommodate them, opportunities for personal enrichment through cultural experiences Pupils learn about Government guidance given on Healthy Eating and the concern for the health of the British population</p>					

<u>Year 8</u>	<u>Autumn 1</u>	<u>Autumn 2</u>	<u>Spring 1</u>	<u>Spring 2</u>	<u>Summer 1</u>	<u>Summer 2</u>
<b>Areas of Study</b>	Eatwell guide Measuring skills Food hygiene and safety Eat well guide	Sensory analysis Knife skills Function of Ingredients Diet and energy needs Food hygiene and safety	Using the cooker safely Knife safety Food labelling Food hygiene and safety	Sensory evaluation Pastry products Use of electrical equipment Food hygiene and safety	Seasonality Food commodities Dietary Needs Food hygiene and safety	Food miles Food wastage Food provenance Costing and portion size Food hygiene and safety
<b><u>Literacy Focus</u></b> <b><u>Numeracy Focus</u></b>	<ul style="list-style-type: none"> <li>• Descriptive adjectives</li> <li>• Subject specific terminology</li> <li>• Measurement</li> <li>• Ratio</li> <li>• Fractions</li> </ul>	<ul style="list-style-type: none"> <li>• Descriptive adjectives</li> <li>• Subject specific terminology</li> <li>• Measurement</li> <li>• Ratio</li> <li>• Fractions</li> </ul>	<ul style="list-style-type: none"> <li>• Descriptive adjectives</li> <li>• Subject specific terminology</li> <li>• Measurement</li> <li>• Ratio</li> <li>• Fractions</li> </ul>	<ul style="list-style-type: none"> <li>• Descriptive adjectives</li> <li>• Subject specific terminology</li> <li>• Measurement</li> <li>• Ratio</li> <li>• Fractions</li> </ul>	<ul style="list-style-type: none"> <li>• Descriptive adjectives</li> <li>• Subject specific terminology</li> <li>• Measurement</li> <li>• Ratio</li> <li>• Fractions</li> </ul>	<ul style="list-style-type: none"> <li>• Descriptive adjectives</li> <li>• Subject specific terminology</li> <li>• Measurement</li> <li>• Ratio</li> <li>• Fractions</li> </ul>
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<u>Year 9</u>	<u>Autumn 1</u>	<u>Autumn 2</u>	<u>Spring 1</u>	<u>Spring 2</u>	<u>Summer 1</u>	<u>Summer 2</u>
<b>Areas of Study</b>	<ul style="list-style-type: none"> <li>• Eatwell guide &amp; healthy eating guidelines</li> <li>• Food from around the world</li> <li>• Use of electrical equipment</li> <li>• Nutrients</li> <li>• Food hygiene and safety</li> </ul>	<ul style="list-style-type: none"> <li>• Diet and dietary needs</li> <li>• Food provenance</li> <li>• Skills in bread &amp; cake making</li> <li>• Food hygiene and safety</li> <li>• Use of electrical equipment</li> </ul>	<ul style="list-style-type: none"> <li>• Product analysis</li> <li>• Food allergens and intolerances</li> <li>• Factors affecting food choice</li> <li>• Food labelling</li> <li>• Food hygiene and safety</li> </ul>	<ul style="list-style-type: none"> <li>• Factors affecting food choice and animal welfare.</li> <li>• Food hygiene and safety</li> <li>• Investigation tasks – functions of Ingredients</li> <li>• Food labelling</li> </ul>	<ul style="list-style-type: none"> <li>• Food science- NEA1 mock trial</li> <li>• Food spoilage and contamination</li> <li>• Sensory evaluation – testing methods</li> <li>• Food hygiene and safety</li> </ul>	<ul style="list-style-type: none"> <li>• Design &amp; make task – mock NEA2</li> <li>• Introduction of 12 practical skills</li> <li>• Nutritional analysis on costing</li> <li>• Factors affecting food choice</li> </ul>
<u>Literacy Focus</u>  <u>Numeracy Focus</u>	<ul style="list-style-type: none"> <li>• Descriptive adjectives</li> <li>• Subject specific terminology</li> <li>• Measurement</li> <li>• Ratio</li> <li>• Fractions</li> </ul>	<ul style="list-style-type: none"> <li>• Descriptive adjectives</li> <li>• Subject specific terminology</li> <li>• Measurement</li> <li>• Ratio</li> <li>• Fractions</li> </ul>	<ul style="list-style-type: none"> <li>• Descriptive adjectives</li> <li>• Subject specific terminology</li> <li>• Measurement</li> <li>• Ratio</li> <li>• Fractions</li> </ul>	<ul style="list-style-type: none"> <li>• Descriptive adjectives</li> <li>• Subject specific terminology</li> <li>• Measurement</li> <li>• Ratio</li> <li>• Fractions</li> </ul>	<ul style="list-style-type: none"> <li>• Descriptive adjectives</li> <li>• Subject specific terminology</li> <li>• Measurement</li> <li>• Ratio</li> <li>• Fractions</li> </ul>	<ul style="list-style-type: none"> <li>• Descriptive adjectives</li> <li>• Subject specific terminology</li> <li>• Measurement</li> <li>• Ratio</li> <li>• Fractions</li> </ul>
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Year 10	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
<b>Areas of Study</b>	<ul style="list-style-type: none"> <li>Food preparation skills- general practical skills, knife skills, preparing fruit and vegetables, Use of the cooker</li> <li>Skills 1-12</li> <li>Food, Nutrition and Health – Nutritional needs and health</li> <li>Food, Nutrition and Health – macronutrients &amp; micronutrients</li> </ul>	<ul style="list-style-type: none"> <li>Food preparation skills- use of equipment, cooking methods, preparing, combining and shaping.</li> <li>Food, Nutrition and Health – micronutrients (and water)</li> <li>Presentation skills – piping skills</li> </ul>	<ul style="list-style-type: none"> <li>Food preparation skills- sauce making, tenderising and marinating, dough.</li> <li>Food Science – Cooking of food and heat transfer</li> <li>Raising agents – chemical, biological, physical</li> </ul>	<ul style="list-style-type: none"> <li>Food preparation skills- raising agents, setting mixtures.</li> <li>Bread – fermentation, shaping, forming and presenting.</li> <li>Food, Nutrition and Health – Nutritional needs and health</li> </ul>	<ul style="list-style-type: none"> <li>NEA1 Practice – Food investigation task.</li> <li>Graphical communication of experimental results.</li> <li>Food Science – functional and chemical properties of food.</li> </ul>	<ul style="list-style-type: none"> <li>NEA2 Mock – cultural food product</li> <li>Food Choice- factors affecting food choice, British and international cuisine, sensory evaluation.</li> <li>Food labelling.</li> <li>Seasonal foods</li> </ul>
<b>Literacy Focus</b>  <b>Numeracy Focus</b>	<ul style="list-style-type: none"> <li>Descriptive adjectives</li> <li>Subject specific terminology</li> <li>Measurement</li> <li>Ratio</li> <li>Fractions</li> </ul>	<ul style="list-style-type: none"> <li>Descriptive adjectives</li> <li>Subject specific terminology</li> <li>Measurement</li> <li>Ratio</li> <li>Fractions</li> </ul>	<ul style="list-style-type: none"> <li>Descriptive adjectives</li> <li>Subject specific terminology</li> <li>Measurement</li> <li>Ratio</li> <li>Fractions</li> </ul>	<ul style="list-style-type: none"> <li>Descriptive adjectives</li> <li>Subject specific terminology</li> <li>Measurement</li> <li>Ratio</li> <li>Fractions</li> </ul>	<ul style="list-style-type: none"> <li>Descriptive adjectives</li> <li>Subject specific terminology</li> <li>Measurement</li> <li>Ratio</li> <li>Fractions</li> </ul>	<ul style="list-style-type: none"> <li>Descriptive adjectives</li> <li>Subject specific terminology</li> <li>Measurement</li> <li>Ratio</li> <li>Fractions</li> </ul>
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<u>Year 11</u>	<u>Autumn 1</u>	<u>Autumn 2</u>	<u>Spring 1</u>	<u>Spring 2</u>	<u>Summer 1</u>	<u>Summer 2</u>
<b>Areas of Study</b>	<ul style="list-style-type: none"> <li>• NEA1 Task</li> <li>• Investigation of the functional properties of ingredients.</li> <li>• Food Science – functional and chemical properties of food.</li> <li>• Review of Nutrients</li> </ul>	<ul style="list-style-type: none"> <li>• NEA1 &amp; NEA2 Task</li> <li>• Food Science – functional and chemical properties of food.</li> <li>• Food Choice- factors affecting food choice,</li> <li>• Practical skills 1-12</li> <li>• Examination technique – multiple choice.</li> </ul>	<ul style="list-style-type: none"> <li>• NEA2 Task</li> <li>• Food Choice- factors affecting food choice, British and international cuisine, sensory evaluation, food labelling.</li> <li>• Practical skills 1-12</li> <li>• Examination technique – 6-12 mark questions</li> </ul>	<ul style="list-style-type: none"> <li>• NEA2 Task</li> <li>• Food Provenance, production and processing.</li> <li>• Food, Nutrition and Health – Nutritional needs and health</li> <li>• Dietary needs of different groups</li> </ul>	<ul style="list-style-type: none"> <li>• Application of knowledge through review of learning and testing.</li> </ul>	
<b><u>Literacy Focus</u></b> <b><u>Numeracy Focus</u></b>	<ul style="list-style-type: none"> <li>• Descriptive adjectives</li> <li>• Subject specific terminology</li> <li>• Measurement</li> <li>• Ratio</li> <li>• Fractions</li> </ul>	<ul style="list-style-type: none"> <li>• Descriptive adjectives</li> <li>• Subject specific terminology</li> <li>• Measurement</li> <li>• Ratio</li> <li>• Fractions</li> </ul>	<ul style="list-style-type: none"> <li>• Descriptive adjectives</li> <li>• Subject specific terminology</li> <li>• Measurement</li> <li>• Ratio</li> <li>• Fractions</li> </ul>	<ul style="list-style-type: none"> <li>• Descriptive adjectives</li> <li>• Subject specific terminology</li> <li>• Measurement</li> <li>• Ratio</li> <li>• Fractions</li> </ul>	<ul style="list-style-type: none"> <li>• Descriptive adjectives</li> <li>• Subject specific terminology</li> <li>• Measurement</li> <li>• Ratio</li> <li>• Fractions</li> </ul>	
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