

What are the aims and intentions of this curriculum?

To cover the main areas of the specification - Food, nutrition and health 2. Food science 3. Food safety 4. Food choice 5. Food provenance Through theory and practical work

Term	Topics	Knowledge covered	Skills developed	Assessment
Autumn 1	Food Preparation Skills Vegetable Preparation Bread and dough products Pastry and pastry products	Practical Outcomes - pastry/bread products Theory of pastry and bread making Preparation techniques - Julienne, Macedoine etc	Practical Skill supported by theory. General practical skills including: weighing, measuring, preparing ingredients and equipment, correct cooking times, testing for readiness and sensory testing.	N/A
Autumn 2	Menu Planning and Special Diets; Vegan Vegetarian Coeliac Nutrition and Healthy Eating	Importance of nutrition in meal planning Research on different special diets	Practical and theory work combined to support knowledge	GCSE exam question related to this topic
Spring 1	Food Provenance Food Choice	Food Sources and Global Food Production Rearing Livestock GM Foods Gathering Wild Foods Environmental Issues Fair Trade Sustainability Factors affecting Food Choice Seasonality Religion and Cultures Food Labelling and Market Influences Traditional Cuisines	Report Writing Extended Writing Task Practical work with seasonal foods	End of Unit Test
Spring 2	Food Science	Practice NEA task - exploring eggs in the creation of a foam	Science behind foam production Practical Experimental Work	NEA task assessed against AQA assessment criteria
Summer 1	Practical Skills Food Safety	Pasta Making Sauce Making Development of Complex skills	Food preparation practical skills Revision and Exam techniques	End of Unit Test
Summer 2	Menu Planning	Planning a menu for a given brief	Report Writing and Project based work Researching Menu Selection	End of Unit Test