

## KS3-4 Curriculum Map: FOOD

	AUTUMN 1	AUTUMN 2	SPRING 1	SPRING 2	SUMMER 1	SUMMER 2
Year 10	<u>Nutrition &amp; Health</u>  Core Ideas: Macronutrients Protein Fat Carbohydrates Micronutrients - Vitamins Minerals Medical conditions  Core Skills: Enchiladas Shepherds Pie Product analysis	<u>Food Safety</u>  Core Ideas: Micro-organisms Enzymes The signs of food spoilage Bacterial contamination Microorganisms in food production Buying and storing food Preparing, cooking and serving food  Core Skills: Fruit Pie Paella Tiramisu	<u>Food Science</u>  Core Ideas: Cooking of food & heat transfer Functional and chemical properties of food - fats and oils, proteins, carbohydrates, raising agents  Core Skills: Profiteroles Food Investigations	<u>Food Choice</u>  Core Ideas: Factors affecting food choice British Cuisine International Cuisine Food labelling and mark  Core Skills: Plant-based dishes Ravioli Product Analysis	<u>Food Provenance</u>  Core Ideas: Food and the environment Food sources Sustainability of food Food processing and production - bread, pasta, milk, cheese, yoghurt Technological developments  Core Skills: Fruit Pie Paella Tiramisu	<u>Mock NEA</u>  Core Skills: Fruit Pie Paella Tiramisu
Year 11	<u>NEA 1 Sections A, B and C</u>  Core Ideas: Research Investigation Analysis and Evaluation  Core Skills: Analyse the task Carry out research Analyse the research Establish a hypothesis/prediction Investigate and evaluate how ingredients work through practical experiments. Analyse and interpret the results of the investigative work	<u>NEA 2 Sections A and B</u>  Core Ideas: Researching the task Demonstrating technical skills  Core Skills: Analyse the task Carry out relevant research Demonstrate technical skills in the preparation and cooking of three to four dishes	<u>NEA 2 Sections B, C and D</u>  Core Ideas: Planning for the final menu Making the final dishes  Core Skills: Demonstrate technical skills in the preparation and cooking of three to four dishes. Review of choices Time plan Making of final 3 dishes in 3 hours	<u>NEA 2 Section E</u>  Core Ideas: Analysing and evaluating  Core Skills: Sensory evaluation and record the results for all of their practical dishes. Nutritional analysis Costing Looking at possible improvements to the dishes.	<u>Revision</u>  Core Ideas: Revision  Core Skills: Exam Technique Looking at how to answer longer questions Revision	