

# Key Stage 4 Curriculum Map - Food

	Autumn Half Term 1	Autumn Half Term 2	Spring Half Term 1	Spring Half Term 2	Summer Half Term 1	Summer Half Term 2
Year 9	<p><b>Themes that will be covered :</b> A range of focus practical tasks to learn about nutrition and preparation:</p> <ul style="list-style-type: none"> <li>Understanding the Eatwell guide.</li> <li>Understanding the main nutrients needed</li> <li>Taste testing and analysis for protein</li> <li>Planning and making two dishes</li> </ul> <p>Exam theory</p> <ul style="list-style-type: none"> <li>Food proportions</li> <li>Functional properties of ingredients and food</li> <li>Nutritional properties</li> <li>Food hygiene</li> </ul>	<p><b>Themes that will be covered :</b> A range of focus practical tasks to learn about food preparation and nutrition:</p> <ul style="list-style-type: none"> <li>Understand the Eatwell guide</li> <li>Functional properties of ingredients</li> <li>Plan meals to users' needs</li> <li>Nutritional labelling</li> </ul> <p>Exam theory</p> <ul style="list-style-type: none"> <li>Nutritional</li> <li>Combining ingredients</li> <li>Adapting recipes</li> </ul>	<p><b>Themes that will be covered :</b> A range of focus practical tasks to learn about food preparation and nutrition:</p> <ul style="list-style-type: none"> <li>Understand the Eatwell guide</li> <li>Functional properties of ingredients</li> <li>Nutritional labelling</li> <li>Planning and making cakes for the methods</li> </ul> <p>Exam theory</p> <ul style="list-style-type: none"> <li>Social, economic, cultural and environmental considerations</li> <li>Raising agents</li> </ul>	<p><b>Themes that will be covered :</b> A range of focus practical tasks to learn about food preparation and nutrition:</p> <ul style="list-style-type: none"> <li>Understand the Eatwell guide</li> <li>Plan healthy meals/ for dietary needs</li> <li>Nutritional information</li> <li>Balanced diet</li> </ul> <p>Exam theory</p> <ul style="list-style-type: none"> <li>Lifestyles</li> <li>Nutritional</li> <li>Dietary Needs</li> </ul>	<p><b>Themes that will be covered :</b> A range of focus practical tasks to learn about food preparation and nutrition:</p> <ul style="list-style-type: none"> <li>Cultured dishes</li> <li>Understanding where certain dishes originate from</li> <li>Understand what are celebration foods are</li> </ul> <p>Exam Theory</p> <ul style="list-style-type: none"> <li>Religions</li> <li>Nutritional</li> </ul>	<p><b>Themes that will be covered :</b> A range of focus practical tasks to learn about food preparation and nutrition:</p> <ul style="list-style-type: none"> <li>Understand how to complete finishing techniques</li> <li>Understand to present certain foods</li> <li>Understand the different ways of baking/cooking ingredients</li> </ul> <p>Exam Theory</p> <ul style="list-style-type: none"> <li>Finishing techniques</li> </ul>
	<p><b>Key Assessments taking place :</b></p> <ul style="list-style-type: none"> <li>Practical making skills for protein and carbohydrates products</li> <li>Analysis through star diagrams</li> <li>Researching recipes</li> </ul>	<p><b>Key Assessments taking place :</b></p> <ul style="list-style-type: none"> <li>Practical making skills for carbohydrates and fats</li> <li>Group work</li> <li>Analysis through star diagrams</li> <li>Modifying recipes</li> </ul>	<p><b>Key Assessments taking place :</b></p> <ul style="list-style-type: none"> <li>Practical skills for cake methods</li> <li>Group work</li> <li>Analysis</li> <li>Modifying recipes</li> </ul>	<p><b>Key Assessments taking place :</b></p> <ul style="list-style-type: none"> <li>Research recipes</li> <li>Questionnaire</li> <li>Plan a healthy meal</li> <li>Adapting meals for dietary needs</li> </ul>	<p><b>Key Assessments taking place :</b></p> <ul style="list-style-type: none"> <li>Research and analysis</li> <li>Design Ideas</li> <li>Making cultured dishes</li> <li>Making celebration food</li> </ul>	<p><b>Key Assessments taking place :</b></p> <ul style="list-style-type: none"> <li>Planning a dish that has a finishing technique</li> <li>Group Work</li> <li>Product analysis</li> </ul>
Year 10	<p><b>Themes that will be covered :</b> A range of focus practical tasks to learn about nutrition and preparation:</p> <ul style="list-style-type: none"> <li>Understanding the Eatwell guide.</li> <li>Understanding the main nutrients needed</li> <li>Taste testing and analysis</li> <li>Planning and making a dish for a target audience</li> </ul> <p>Exam theory</p> <ul style="list-style-type: none"> <li>Functional properties of ingredients and food</li> <li>Nutritional labelling</li> <li>Food hygiene</li> </ul>	<p><b>Themes that will be covered :</b> A range of focus practical tasks to learn about food preparation and nutrition:</p> <ul style="list-style-type: none"> <li>Understand how to complete finishing techniques</li> <li>Understand to present certain foods</li> <li>Understand the different ways of baking/cooking ingredients</li> </ul> <p>Exam Theory</p> <ul style="list-style-type: none"> <li>Finishing techniques</li> </ul>	<p><b>Themes that will be covered :</b> A range of focus practical tasks to learn about food preparation and nutrition:</p> <ul style="list-style-type: none"> <li>Understand the Eatwell guide</li> <li>Functional properties of ingredients</li> <li>Plan meals to users' needs</li> <li>Nutritional labelling</li> </ul> <p>Exam theory</p> <ul style="list-style-type: none"> <li>Nutritional</li> <li>Combining ingredients</li> <li>Adapting recipes</li> </ul>	<p><b>Themes that will be covered :</b> A range of focus practical tasks to learn about food preparation and nutrition:</p> <ul style="list-style-type: none"> <li>Understand the Eatwell guide</li> <li>Functional properties of ingredients</li> <li>Nutritional labelling</li> <li>Planning and making cakes for the methods</li> </ul> <p>Exam theory</p> <ul style="list-style-type: none"> <li>Social, economic, cultural and environmental considerations</li> <li>Raising agents</li> </ul>	<p><b>Themes that will be covered :</b> A range of focus practical tasks to learn about food preparation and nutrition:</p> <ul style="list-style-type: none"> <li>Cultured dishes</li> <li>Understanding where certain dishes originate from</li> <li>Understand what are celebration foods are</li> </ul> <p>Exam Theory</p> <ul style="list-style-type: none"> <li>Religions</li> <li>Nutritional</li> </ul>	<p><b>Themes that will be covered :</b> A range of focus practical tasks to learn about food preparation and nutrition:</p> <p><b>Practise NEA 1</b> Investigation into bread- Gluten Yeast investigation Bread Practical</p> <p>Exam Theory</p> <ul style="list-style-type: none"> <li>Chemical properties</li> </ul>

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	<b>Key Assessments taking place :</b> Planning and making Sensory evaluations Understanding the main nutrients	<b>Key Assessments taking place :</b> Planning a dish that has a finishing technique Group Work Product analysis	<b>Key Assessments taking place :</b> <ul style="list-style-type: none"> <li>Practical making skills for carbohydrates and fats</li> <li>Group work</li> <li>Analysis through star diagrams</li> <li>Modifying recipes</li> </ul>	<b>Key Assessments taking place :</b> <ul style="list-style-type: none"> <li>Practical skills for cake methods</li> <li>Group work</li> <li>Analysis</li> <li>Modifying recipes</li> </ul>	<b>Key Assessments taking place :</b> <ul style="list-style-type: none"> <li>Plan and make a cultured dish</li> <li>Product analysis</li> <li>Modifying recipes to religious needs</li> </ul>	<b>Key Assessments taking place :</b> June Mock to take place
Year 11	<b>Themes that will be covered :</b> Start the Non Examination Assessment (NEA) 1. Practical investigation.  Titles will be sent from AQA	<b>Themes that will be covered :</b> Complete the Assessment (NEA) 1. Practical investigation. This will be completed and NEA 2 will need to be started in November.  NEA will be Food Preparation Task  Titles will be sent from AQA	<b>Themes that will be covered :</b> Complete the NEA 2 Task.  Titles will be sent from AQA	<b>Themes that will be covered :</b> <u>Exam Theory:</u> <ul style="list-style-type: none"> <li>Nutrition</li> <li>Eatwell Guide</li> <li>Diet &amp; Health</li> <li>Food Choice</li> <li>Food Labelling</li> </ul>	<b>Themes that will be covered :</b> <u>Exam Theory:</u> <ul style="list-style-type: none"> <li>Heat Transfer</li> <li>Functional Properties of ingredients</li> <li>Food Spoilage</li> <li>Cross Contamination</li> <li>Environmental Factors</li> </ul>	<b>Themes that will be covered :</b>  <u>Exam to take place</u>
	<b>Key Assessments taking place :</b> <ul style="list-style-type: none"> <li>When the title has been released on 1<sup>st</sup> Sept planning for the theory can place</li> </ul>	<b>Key Assessments taking place :</b> <ul style="list-style-type: none"> <li>When the title has been released on 1<sup>st</sup> Sept planning for the theory can place</li> </ul>	<b>Key Assessments taking place :</b> <ul style="list-style-type: none"> <li><b>3 Hour period practical exam to be taken place</b></li> </ul>			<b>Key Assessments taking place :</b>