

		Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 9	<b>Focus:</b>	Food healthy and safety and basic food hygiene. Practical skills: Forming, shaping and cutting, using the oven, use of the hob, making a roux sauce, cooking pasta, cooking rice, gratiné, handle ingredients safely (meat), combine ingredients uniformly to the correct consistency, use a food processor, use the oven and grill, lining a cake tin, creaming method, making a meat or alternative base and cooking potato. Recipe adaptation. Nutrients and dietary requirements, food source, seasonality.					
	<b>Assessment:</b>	Dishes cooked are graded EM – MA for making and preparation and students are given a WWW and EBI, students self-asses dishes with a WWW and EBI.					
Year 8	<b>Focus:</b>	Food healthy and safety and basic food hygiene. Practical skills: combining, preparation of fillings, dividing evenly between cases, using the oven, rubbing-in, forming a dough, shaping and cutting, knife skills, preparation of ingredients (meat), use of the hob, cooking pasta, making a roux sauce, gratiné, use of electric whisks, forming a dough, fruit preparation and lining a cake tin. Recipe adaptation. Balance diets, food source, and heat transfer methods.					
	<b>Assessment:</b>	Dishes cooked are graded EM – MA for making and preparation and students are given a WWW and EBI, students self-asses dishes with a WWW and EBI.					
Year 7	<b>Focus:</b>	Food healthy and safety and basic food hygiene. Practical skills: Knife skills, fruit and vegetable preparation, using the grill, weighing and measuring, using the hob, combining and mixing, using the oven, dividing evenly between cases, rubbing-in, forming a dough, shaping and cutting, and presenting. Recipe adaptation. Balance diets, food source, seasonality.					
	<b>Assessment:</b>	Dishes cooked are graded EM – MA for making and preparation and students are given a WWW and EBI, students self-asses dishes with a WWW and EBI.					

SMSC (Spiritual, Moral, Social, Cultural) - Food teaches students key life skills. Students have to learn how to work together in a team and share the space and equipment. Ethics around food choice and moral decisions are discussed. Students can adapt all recipes to suit personal beliefs. Students have to show tolerance of others decisions.

Enrichment: cooking competitions..

CEIAG (Careers Education, Information, Advice, Guidance) - Develop of communications skills while working as a team, the ability to read instructions and follow a logical order of work. Department has a careers board.

Enrichment - cooking competitions.

British Values (Tolerance of diff. Cultures & Religions, Mutual Respect, Individual Liberty, Rule of Law, Democracy) - Students have to learn how to work together in a team and share the space and equipment. Ethics around food choice and moral decisions are discussed. Students can adapt all recipes to suit personal beliefs. Students have to show tolerance of others decisions.

Students develop self-esteem and responsibility, students explore tolerance, mutual respect and individual liberty.

		Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 11	<b>Focus:</b>	<b>Mock NEA:</b> Making final dishes & Analysis and evaluate <b>NEA 1:</b> Research & Investigation	<b>NEA 1:</b> Analysis and evaluate. <b>NEA 2:</b> Research & demonstrating technical skills	<b>NEA 2:</b> Final menu plan, Making the final dishes & Analysis and evaluate	Food spoilage, Food Provenance	Food Provenance, Food choice & Sensory testing  <b>Revision:</b> Nutrients, balanced diets,	<b>Revision:</b> health, cooking methods, changing properties & food spoilage, food safety, food choice, cuisines, processing and sensory analysis.
	<b>Assessment:</b>	<b>Mock NEA:</b> Final dishes & Analysis and evaluate <b>NEA 1:</b> Research & Investigation Students' understanding of the working characteristics, functional and chemical properties of ingredients.	<b>NEA 1:</b> Analysis and evaluate. Students' understanding of the working characteristics, functional and chemical properties of ingredients.  <b>NEA 2:</b> Research & technical skills Students' knowledge, skills and understanding in relation to the planning, preparation, cooking, presentation of food and application of nutrition related to the chosen task.	<b>NEA 2:</b> Final menu, Making the final dishes & Analysis and evaluate Students' knowledge, skills and understanding in relation to the planning, preparation, cooking, presentation of food and application of nutrition related to the chosen task.	Mock exam questions	Mock exam questions	Mock exam questions
Year 10	<b>Focus:</b>	<b>Theory:</b> Healthy eating guidelines & Protein <b>Practical:</b> Balanced meal for a teen, roasted vegetable flan, butterfly chicken, HBV & LBV, fish pie.	<b>Theory:</b> Carbs, fat & Fat and water soluble vitamins. <b>Practical:</b> Pasta, ravioli, high in carbohydrates, pizza, cheese twists, pasties, onion tart, profiteroles & high in vitamin A, cottage pie.	<b>Theory:</b> Vitamins, minerals & trace elements, nutrition for age groups <b>Practical:</b> Burgers, High in iron, fajitas, Chelsea buns, cannelloni & two course meal for a child	<b>Theory:</b> Nutritional needs & health, cooking methods. <b>Practical:</b> Decorated cake, lasagne & a meal using dry heat & moisture cooking methods.	<b>Theory:</b> Changing properties <b>Practical:</b> Lemon meringue pie.  <b>Mock NEA 1:</b> Research & Investigation	<b>Mock NEA 1:</b> Analysis and evaluate. <b>NEA 2:</b> Research & demonstrating technical skills, planning for the final menu
	<b>Assessment:</b>	<b>End of unit exam</b> on all theory topics. <b>Practical:</b> Meal for a teen, HBV & LBV meal	<b>End of unit exam</b> on all theory topics. <b>Practical:</b> High in carbohydrates, high in vitamin A.	<b>End of unit exam</b> on all theory topics. <b>Practical:</b> High in iron & two course meal for a child	<b>End of unit exam</b> on all theory topics. <b>Practical:</b> Decorated cake, dry heat & moisture.	<b>End of unit exam</b> on all theory topics. <b>Mock NEA 1:</b> Research & Investigation	<b>Mock NEA 1:</b> Analysis and evaluate. <b>NEA 2:</b> Research & technical skills, final menu plan

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Enrichment Food teaches students key life skills. Students have to learn how to work together in a team and share the space and equipment.

British Values (Tolerance of diff. Cultures & Religions, Mutual Respect, Individual Liberty, Rule of Law, Democracy), - Students have to learn how to work together in a team and share the space and equipment. Ethics around food choice and moral decisions are discussed. Students can adapt all recipes to suit personal beliefs. Students have to show tolerance of others decisions. Students develop self-esteem and responsibility, students explore tolerance, mutual respect and individual liberty. GCSE topics cover food choice including different religions, moral choices, ethical choices and allergies.