

KS4

Cake project

Factors affecting food choice

Healthy eating, dietary needs

Food Preparation and Nutrition- Skills

YEAR 9

International cuisine



Special Diets and religion



Final June end point assessments



Sensory Analysis

Year 7 - 9 a range of savoury and sweet dish will be produced alongside theory

YEAR 7

In Year 7 learners will develop basic understanding of nutrition and culinary skills.

Food Hygiene and Safety

Eat Well guide and nutrition



Practical skills Healthy Eating

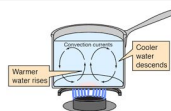
Rubbing in method

Fats and Sugars

Introduction into Food Science

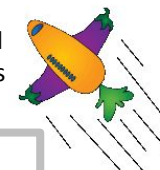


Cooking terms



February end point assessments

Health and Safety within the kitchen and food.



Food Miles

KS3 – Food and Nutrition

Practical routine (recap)

Food safety in the kitchen (recap)

Gluten



Healthy eating

Macronutrients

Protein



Seasonal Foods

Final June end point assessments

YEAR 8

Food Science

Pastry

Food Choice

Food choice (diet analysis)

Fairtrade : ethics



February end point assessments

Healthy Eating – Recap eat well guide and nutrition



Food Labelling



Raising agents

Gelatinise – sauces



In Year 8/9 learners will develop confidence of cooking a range of dishes and make informed decisions about food choice.

