Level 2 **Assessment** Summer **Term**

Food Provenance, **Mock assessment**

Spring Term

Staple foods

Eggs, breakfast,

Bread, Soups, Lunch,

Pasta, Rice

Food storage

Vegetarian, Vegan

Year 11 **Autumn** term

> Global kitchen



Food safety in the kitchen (recap)

term





Food and

sessment Level







Food poisoning Temperature

Summer





Year 10 **Autumn**

Term

Global kitchen





Spring

term

Nutrition and Dietary needs

Fish, Meat, Poultry,





Food provenance, **Mock assessment**



Fish, Meat, Poultry





Equipment and Cooking Methods

Lunch, Pasta, Rice, Christmas





Hygiene and safety skills

Eggs, Breakfast, Bread, Soups













In Year 8

learners will

the function of

ingredients and

investigation.

conduct a guided

develop an understanding of

science

Staple foods

Food choice (diet analysis)

353 0.9g 20.3g 10.8g 1.1g

Food Labelling

Food packaging and labelling



Accident Prevention



YEAR

Food and Temperature

Dietary needs

Diet and lifestyle

Vegetarians









Seasonal foods/food miles

(recap)



Food Bacteria





YEAR

Food safety in the kitchen

(recap)

Practical routine

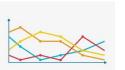
(recap)

Science investigation



science Food









Making bread



Health and Safety within the kitchen and food.

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

Sensory Analysis







Food Safety

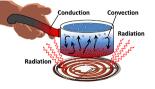
YEAR

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

skills.

Function of ingredients

Heat transfer



Using the hob

Culinary Skills







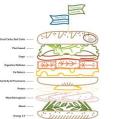


Eat Well guide and

nutrition

Enzyme

Browning



Equipment

Hygiene

The '4' C's

