



Topic name	Term	Skills developed	Prior learning	Next link in curriculum
Looking at heat transfer Looking at different methods of cooking	Autumn	- Knowledge of how heat is transferred to food products - Knowledge of how different cooking methods use the different methods of heat transfer. - Knowledge of best ingredients/food products to cook using different methods of cooking	Various practical tasks – boiling, baking, simmering	Practical task to look at how cooking methods affect outcome
Looking at how cooking methods affect the outcome of food products	Autumn	- Knowledge of experimental practical's reinforced from yr9 - Reinforcing knowledge of sensory analysis - Experiment cooking burgers	Food investigation – fats Analysis and evaluation Nutrition	- Practical sessions to reinforce knowledge - Looking at accuracy of practical skills - Breadmaking
Refining forming and shaping skills. Revisit bread making	Autumn/ Winter	- Learn how to use multicultural ingredients to create a popular product. - Learn how to accurately form and shape food products for high skill products - Reinforce bread making skills	Breadmaking – yr8	Food choice
Looking at factors that affect food choice	Winter	Learn about the factors that affect food choice and how they influence what we eat, how we cook it and where we buy from etc.	Farming/ food sourcing	Revisiting costing and nutritional analysis
Looking at meals on a budget and revising how to carry out a cost and nutritional analysis	Winter	- To understand how buying of food is influenced by knowledge and budget. - To apply knowledge to a practical task by creating two dishes that adhere to budget requirements		Practical task to reinforce skills and apply knowledge
Skills practical – cooking on a budget	Winter	To reinforce practical skills and time management.		Religion, allergy and intolerance
Looking at different religions that affect food choice. Looking at the difference between allergy and intolerance	Spring	- To understand the restrictions placed on food choice by religious and cultural law. - To learn about the different types of allergies and intolerances that affect food choice	Multicultural Foods	Practical task to show the use of alternative ingredients for those whose choice is affected by religion or allergy or intolerance.



Skills practical – to show the use of alternative ingredients in food products. To look more carefully at function and availability of ingredients	Spring	- To become more aware of the ingredients available - To learn more about the selection of ingredients. - To learn how to apply knowledge effectively	Food sourcing, Eatwell Guide	Fair-trade, genetic modification, animal welfare.
Looking at genetic modification, Organic food, Fairtrade and animal welfare in connection with food production. Looking at food waste	Spring	- Learning about the moral and ethical aspects of food choice. - Looking at food choice and food waste.	Seasonality	Practical task to reinforce theoretical concepts
Skills practical using a food waste product and popular fairtrade– fruit and looking at organic and non- organic foods	Spring/ Summer	- Using sensory and practical skills to look at products made using different ingredients. - Using food waste product to create another product.	Seasonality	Food preservation Seasonality
Looking at the use of pectin as a setting agent. Revisit seasonality of foods. Look at preservation methods	Spring/ Summer	- Understand how pectin can be used as a setting agent. - Revisit gelatine from yr9. - Learn about other methods of preservation and the foods suited to each type. - Learn how to make jam.	Function and characteristics of carbohydrates	Mini NEA task
Introduce the principles needed to complete the NEA task	Summer	- Understand the process that is required to begin an NEA task. - Look at research methods and revisit analysis and evaluation of research. - Apply knowledge to practical task	Evaluation and analysis of fats investigation.	Practical task to apply knowledge
Skills practical to show application of knowledge for NEA	Summer	- Show high level skills in creating a two-course meal for focus of the task previously given. - Improve effective time management. - Show photographic evidence.		Label and marketing



Looking at how packaging and labels inform food choice. Looking at how marketing effects food choice. Looking at brands and shop own branded food. Looking at multicultural foods	Summer	• Learning why labels are important in food production and how they can be used to inform food choice. • Learning how to interpret and understand nutritional information and ingredients on labels • Learn how marketing can influence food choice. • Looking at the difference in branded foods against those created by the main supermarkets. • Learning about multicultural influences on food choice.	Healthy eating	Practical tasks to reinforce skills and apply knowledge.
Various practical tasks to reinforce knowledge, skills and understanding.	Summer	• Use skills to apply knowledge to practical tasks by looking at different ingredients. • Complete practical tasks to reinforce skills and improve practical knowledge. • Complete practical skills to build pace and time management. • Improve knowledge of high-level skills. • Complete food investigation tasks to help with first NEA.	Research, analysis, evaluation and skills practical's	Yr11 Food investigation