

Whole School Curriculum Intent Statement: We build better people through: Developing the skills, knowledge and values to enable all students to be successful in their next steps.

Subject Curriculum Intent Statement: Through food we will develop the cross curricular skills of planning and organisation along with health and nutrition.

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
7	Basic skills, food hygiene, hazards, and food provenance			Basic skills, food hygiene, hazards, and food provenance		
8	Nutrition and health, continuation of food provenance and special diets, next step practical skills using more than one heat transfer method			Nutrition and health, continuation of food provenance and special diets, next step practical skills using more than one heat transfer method		
9	Science of food with raising agents, types of pastry and breads.			Science of food with raising agents, types of pastry and breads.		
10	Macro and micro nutrients, energy in food and planning for life stages.	Special diets including religion, food choices and health conditions.	Continuation of health conditions allergies and intolerance.	Adapting dishes low salt, fat and increasing fibre. Adapting dishes for sport and science of food.	Heat transfer methods, conserving nutritional value, improving dishes for appearance palatability.	Working characteristics of food.
11	Conserving nutritional values, modifying foods for appearance and palatability, working characteristics of macro nutrients.	Why things go wrong and how to remedy them. NEA1	Food Spoilage, bacteria and contamination. Packaging and labeling.	Food poisoning and international foods NEA2 and revision.	Completion of NEA2 revision and exam/	Exams