

Year 7 food Preparation and Nutrition

Autumn	Spring	Summer
<u>Autumn Term 1</u> Health and Safety Kensuke's Kingdom Introduction to Eat Well Guide Practical lessons <u>Autumn Term 2</u> Eat well Guide Fruit and Vegetables Eat well Guide fats and oils Practical lessons	<u>Spring Term 1</u> Diet and health Practical lessons <u>Spring Term 2</u> Diet and Health Practical lessons	<u>Summer Term 1</u> Adapting recipes using knowledge of diet and health <u>Summer Term 2</u> Adapting recipes using seasons
Assessment and Exams		
<u>Autumn Term 1</u> Autumn assessment Practical assessments <u>Autumn Term 2</u> Practical assessments	<u>Spring Term 1</u> Practical assessment <u>Spring Term 2-Hall controlled exam</u> Spring assessment Practical assessments	<u>Summer Term 1</u> Practical assessments <u>Summer Term 2</u> End of year test

Year 8 Food Preparation and Nutrition

Autumn	Spring	Summer
<u>Autumn Term 1</u> Health and Safety Introduction to Eat Well Guide Practical lessons <u>Autumn Term 2</u> Eat well Guide Fruit and Vegetables Eat well Guide fats and oils Practical lessons	<u>Spring Term 1</u> Diet and health Practical lessons <u>Spring Term 2</u> Diet and Health Practical lessons	<u>Summer Term 1</u> Adapting recipes using knowledge of diet and health <u>Summer Term 2</u> Adapting recipes using seasons
Assessment and Exams		
<u>Autumn Term 1</u> Autumn assessment Practical assessments <u>Autumn Term 2</u> Practical assessments	<u>Spring Term 1</u> Practical assessment <u>Spring Term 2</u> Spring assessment Practical assessments	<u>Summer Term 1</u> Practical assessments <u>Summer Term 2</u> End of year test

Year 9 Food Preparation and Nutrition

Year 9 Food Preparation and Nutrition		
Autumn	Spring	Summer
<u>Autumn Term 1</u> Nutrients, carbohydrates, fibre, proteins Practical lessons <u>Autumn Term 2</u> Commodities (fruit and vegetables) Practical lessons	<u>Spring Term 1</u> Commodities (milk, cheese and yoghurt) Practical lessons <u>Spring Term 2</u> Commodities (meat, fish, poultry, eggs) Practical lessons	<u>Summer Term 1</u> Commodities (butter, oils, margarine, sugar and syrup) Practical lessons <u>Summer Term 2:</u> Commodities (soya, tofu, beans, nuts and seeds) Practical lessons
Assessment and Exams		
<u>Autumn Term 1</u> Autumn assessment <u>Autumn Term 2</u> Revision questions	<u>Spring Term 1</u> Revision questions <u>Spring Term 2</u> Spring assessment	<u>Summer Term 1</u> Revision questions <u>Summer Term 2</u> End of year test

Year 10 Food preparation and Nutrition

Year 10 Food preparation and Nutrition		
Autumn	Spring	Summer
<u>Autumn Term 1</u> Nutrients, carbohydrates, fibre, proteins Practical lessons	<u>Spring Term 1</u> Commodities (milk, cheese and yoghurt) Practical lessons	<u>Summer Term 1</u> Commodities (butter, oils, margarine, sugar and syrup) Practical lessons
<u>Autumn Term 2</u> Commodities (fruit and vegetables) Practical lessons	<u>Spring Term 2</u> Commodities (meat, fish, poultry, eggs) Practical lessons	<u>Summer Term 2:</u> Commodities (soya, tofu, beans, nuts and seeds) Practical lessons
Assessment and Exams		
<u>Autumn Term 1</u> Autumn assessment <u>Autumn Term 2</u> Revision questions	<u>Spring Term 1</u> Revision questions <u>Spring Term 2</u> Spring assessment	<u>Summer Term 1</u> Revision questions <u>Summer Term 2</u> End of year test

Year 11 Food Preparation and Nutrition

Autumn	Spring	Summer
<u>Autumn Term 1</u> NEA1 science investigation <u>Autumn Term 2</u> NEA2 Practical skills development	<u>Spring Term 1</u> Theory Package 1 <u>Spring Term 2</u> Theory Package 2	<u>Summer Term 1:</u> Revision Written exam paper
Assessment and Exams		
<u>Autumn Term 1</u> NEA 1 <u>Autumn Term 2</u> NEA 2	<u>Spring Term 1</u> Revision papers <u>Spring Term 2</u> Mock written exam	<u>Summer Term 1</u> Revision mock papers as issued