Curriculum Implementation – Curriculum Map

	Autumn 1		Autumn 2		Spring 1		Spring 2		Summer 1		Summer 2	
	Theory	**Practical**	**Theory**	**Practical**	**Theory**	**Practical**	**Theory**	**Practical**	**Theory**	**Practical**	**Theory**	**Practical**
Year 7	**Preparing for practical** **Sensory analysis**	Hot chocolate Smoothie	**Knife skills** **Fruit- why is it good for us, how to prepare it.**	Cous cous salad Apple crumble (rubbing in method)	**Why we need food and the Eat Well Guide (EWG)- government recommendations for healthy living** Where does our food come from and how is it grown How our food is reared and caught	Savoury muffins	How is food processed and transported. **Protein alternatives**	Scone based Pizza Baked Falafel	**Fats- Shortening, aeration, and creaming methods** **Functional and chemical properties of food**	Investigation of using different fats for pastry Oaty fruit cookies- (aeration and creaming method)	**How to write a time plan, plan for assessment.**	Assessment cook Fish cakes
Year 8	Macronutrients- sources and functions Potatoes and vegetables	Salad pot Fritata	Fish- denaturation / coagulation Food waste and food labelling	Fish fingers Cheesecake Raspberry coulis	Traffic light labelling and allergens Chemical raising agents	Chocolate chip cookies	Methods of heat transfer and sauce making Cereals: oats and rice	Pasta bake Savoury rice			Planning for a practical assessment	Assessment cook
Year 9	**Where do Bacteria come from** **Micronutrients and how flour is made**	**Minestrone soup** **Tomato and Basil tart- make pastry**	**Nutritional needs of different age groups** **Sensory evaluation**	**Bread rolls**	Fermentation and caramelisation How to carry out a nutritional	Onion rolls Chelsea buns	Using a temperature probe Milk, yoghurt, and cheese/heat	Cauli flower cheese- sauce making Make cheese	Cereals- turning flour into pasta Flaky pastry, choux pastry and setting mixtures-	Make pasta Chocolate Blancmange Gougeres/ profiteroles	Factors influence food choice British and international cusine	Flaky pastry for seasonal fruit tarts Chicken curry/ Chow Mein

			and star profles **EWG and carbohydrates**		analysis- using software		treatment of milk		gelatinisation and gelation.			Assessment cook
Year 10	**<u>Macronutrients</u>** Protein Functions and types of fats Functions, sources, and dietary reference value (DRV) of carbohydrates **<u>Micronutrients</u>** Fat and Water soluble vitamins Water and antioxidant vitamins Minerals Portion size Planning a balanced meal	Turkey and leek flan- make pastry. Bread rolls- shapes Flavour/ coloured shaped loaf Make your own planned vitamin dish to follow each lesson. Make pasta Scotch eggs Fruit flan- make rough puff pastry	High fibre meals High blood pressure Bone and dental health Iron deficiency Type 2 Diabetes Cooking food and heat transfer Selecting appropriate cooking methods Functional and chemical properties of proteins Functional and chemical properties of carbohydrates Fats including oils	Plan own dish Plan own dish Fish dish Rice pudding Plan own Adapt a recipe Yule log Roast veg different was and do sensory analysis. High protein dish Caramel and toast bread. Mayonnaise Make cheese	Nea1 mock- 3 wks Raising agents x2 lessons Spoilage and contamination The signs of food spoilage	Gluten experiment Gelatinisation experiment Profiteroles Flavoured cake with made filling and piping. Apple pie with lattice top Milk/yeast dish	Microorganisms Bacterial contamination Buying and storing food Preparing and cooking food x2	Chicken tagine dish **Skills dishes** Portion a whole chicken Filet a fish	Factors which may influence food choice x2 Food labelling and marketing British and international cuisine Sensory evaluation and star profiles- computers Food and the environment x2 Food sources	**Skills dishes** meringues savoury palmers Pick a British dish to cook Chilly Tacos and sides	Mock NEA2 – computers and written Mock exam	Planned skills dishes planned in class from research findings linked with given brief Planned final cook of multiple dishes planned in class.

Year 11	NEA 1 Brief received from AQA 1st September. Students start on it straight away and work on it through to half term.	**Deadlines for each section are: Section A- Friday 3rd October Section B- Wednesday 8th October Section C0 Friday 24th October.**	NEA 2 Brief received from AQA 1st December. Students start on it straight away and work on it through to Easter break.	**Deadlines for section A are: Friday 12th December**	Deadlines for section B & C are:	**Section B this is their 3 skills dishes practical exam they will have planned. They will need the ingredients for all three dishes and will be off timetable for the day. They will be told what day theirs is. It will either be Tuesday 13th /Wednesday 14th January. Section C Friday 20TH February (in half term).**	Deadlines for section D and E are:	**Section D, this is their 3 hour practical exam they will have planned. They will be off timetable for the day and will need the ingredients and will be told what day theirs is. It will either be Tuesday 24th February or Wednesday 25th February. Section E deadline is Friday 6th March.**	We then turn back to theory revision lessons until their exam leave, using their Mocks as guidance.			
Y10 BTEC Level 1	Introduction to kitchen safety and hygiene Food labelling	Basic baking: bread rolls, scones	Food provenance: where ingredients come from Nutrition basics	Traybakes, cupcakes	Meal planning and healthy swaps	Savoury baking: quiche, pasties	Takeaway vs. homemade: nutrition and cost	Homemade pizza, burgers	Assignment brief: plan a nutritious meal	Prepare and present chosen meal	How to evaluate practical work	Assessment cook
Y11 BTEC Level 2	Budgeting and meal planning Safe storage and leftovers	Batch cooking: pasta/rice dishes	Comparing fresh vs. processed foods Shopping and costing	Economical one-pot meals	Fruit and veg seasonality, nutrition	Soups, salads, stir-fries	Special diets and meal adaptation	Vegetarian/vegan main dish	Assignment brief: plan a two-course meal	Prepare and present two-course meal	How to review and improve practical work	Final assessment cook

Areas of food:

Food Safety

Food provenance

Food commodities- Not KS4

Food health and nutrition

Food Science

Food choice

12 Food Skills:

1. GENERAL PRACTICAL SKILLS,
2. KNIFE SKILLS,
3. PREPARING FRUITS & VEGETABLES,
4. USE OF THE COOKER,
5. USE OF EQUIPMENT,
6. COOKING METHODS,
7. PREPARE, COMBINE & SHAPE,
8. SAUCE MAKING,
9. TENDERISE & MARINATE,
10. DOUGH,
11. RAISING AGENTS,
12. SETTING MIXTURES,