



<b>Year 11 Food Curriculum Sequencing Grid 2023-2024</b>			
<b>Subject:</b>	<b>Term One</b>	<b>Term Two</b>	<b>Term Three</b>
Unit <i>(Tablet in 39 week plan)</i>	Week 1-7: NEA1 Week 8-15: NEA2 (research, and trial ½)	Week 16- 26: NEA 2 Practical	Week 27 – 32: Revision
Key Retainable Skills <i>(required for Y11)</i> <i>What... How... Why...</i>	AO1 Demonstrate knowledge and understanding of nutrition, food, cooking and preparation AO2 Apply knowledge and understanding of nutrition, food, cooking and preparation AO3 Plan, prepare, cook and present dishes, combining appropriate techniques AO4 Analyse and evaluate different aspects of nutrition, food, cooking and preparation, including food made by themselves and others	AO1 Demonstrate knowledge and understanding of nutrition, food, cooking and preparation AO2 Apply knowledge and understanding of nutrition, food, cooking and preparation AO3 Plan, prepare, cook and present dishes, combining appropriate techniques AO4 Analyse and evaluate different aspects of nutrition, food, cooking and preparation, including food made by themselves and others	AO1 Demonstrate knowledge and understanding of nutrition, food, cooking and preparation AO2 Apply knowledge and understanding of nutrition, food, cooking and preparation AO3 Plan, prepare, cook and present dishes, combining appropriate techniques AO4 Analyse and evaluate different aspects of nutrition, food, cooking and preparation, including food made by themselves and others
Key Retainable Knowledge <i>(required for Y11)</i> <i>What... How.... Why....</i>	Application of KS4 curriculum to a specific brief set by exam board	Application of KS4 curriculum to a specific brief set by exam board	Consolidation of theoretical knowledge in preparation for the written exam
Key Technical Vocabulary <i>To be modelled and deliberately practiced in context.</i>	Application of key technical vocabulary from KS3-4 into written reports	Application of key technical vocabulary from KS3-4 into written reports	Glossary of key terms

Opportunities for reading	Independent research through texts, media and internet Recipes	Independent research through texts, media and internet Recipes	Independent and guided research
Developing Cultural Capital <i>Essential knowledge and skills of educated citizens.</i>	Application of knowledge to a specific targeted group	Application of knowledge to a specific targeted group	Embedding all aspect of Food Preparation and Nutrition on a Healthy Lifestyle
Authentic Connections – Cross Curricular Links	Maths – weighing/measuring English – reading/report writing Science – scientific report writing	Maths – weighing/measuring English – reading/report writing Geography – food provenance Science – functionality and working properties	External Exam
Key Assessment	Exam marked and moderated on research, investigations, conclusions	Exam marked and moderated on research, planning, trialling, high level practical skill, evaluation	External exam

<b>Year 10 Food Curriculum Sequencing Grid 2023-2024</b>			
<b>Subject:</b>	<b>Term One</b>	<b>Term Two</b>	<b>Term Three</b>
Unit <i>(Tablet in 39 week plan)</i>	Week 1-8: Food Commodities (fruit, meat, eggs cereals) Week 9-15: Nutrition (macro/Micro nutrients)	Week 16-20: Food Safety, Hygiene and storage Week 21-27: Science of Food	Week 28-30: Food Provenance Week 31-39: Trial and Preparation for NEA1&2 including practical examination
Key Retainable Skills <i>(required for Y11)</i> <i>What... How... Why...</i>	Skills required for independent learning and development for Food, Preparation & Nutrition. Ability to apply knowledge of a range of food commodities through practical experience and development of theoretical knowledge linked to the Nutrition	Skills required for independent learning and development for Food, Preparation & Nutrition. Ability to apply knowledge of the Science of Food through practical experience and development of theoretical knowledge linked to the Key Terminology	Skills required for independent learning and development for Food, Preparation & Nutrition. Ability to apply knowledge of the Science of Food through practical experience and development of skills in preparation of NEA1&2
Key Retainable Knowledge <i>(required for Y11)</i> <i>What... How.... Why....</i>	To deepen understanding of food commodities, apply functionality, working characteristics and make justified choices of commodities used. Use advanced skills in preparation of commodities. Apply nutritional knowledge to plan, prepare and make skilled dishes	To deepen understanding of food science demonstrated through practical application Writing detailed evaluative reports showing scientific principles and explanations	To apply food science, commodities and provenance theory to research selected topic, produce findings through a scientific report. To plan, prepare and make a range of dishes for a specific target audience with justification

<p><b>Key Technical Vocabulary</b> <i>To be modelled and deliberately practiced in context.</i></p>	<p>Essential Amino Acids, High biological value, low biological value, Histidine, fatty acids, polysaccharides,</p>	<p>Boiling, Steaming, Roasting Braising, Denaturation, dextrinisation, coagulation, gelatinisation, plasticity, emulsification,</p>	<p>Cuisine, Labelling, packaging, evaluative report, functional properties, working characteristics, research, analysis, evaluation, high level skills,</p>
<p>Opportunities for reading</p>	<p>Recipe cards, Text books, Independent research</p>	<p>Recipe cards, Text books, Independent research</p>	<p>Recipe cards, Text books, Independent research</p>
<p><b>Developing Cultural Capital</b> <i>Essential knowledge and skills of educated citizens.</i></p>	<p>Practical cookery, correct choice of food commodities, working with others Importance of Nutrition in society and on health</p>	<p>Practical cookery, correct choice of food commodities, working with others Importance of Nutrition and safe practice in society</p>	<p>Practical cookery, correct choice of food commodities, working with others Food provenance and responsible consumers</p>
<p><b>Authentic Connections – Cross Curricular Links</b></p>	<p>Maths – weighing &amp; measuring Science – chemical structure of nutrients English – Oracy/reading Geography – farming PE - health</p>	<p>Maths – weighing &amp; measuring Science – chemical structure of nutrients English – Oracy/reading</p>	<p>Maths – weighing &amp; measuring English – Oracy/reading/writing Geography – farming</p>
<p><b>Key Assessment</b></p>	<p>Pupils tested on their retention and understanding of food commodities through exam style questions - AO1 and application of knowledge through AO2. Guided practice in CTG</p>	<p>Pupils tested on their retention and understanding of food commodities through exam style questions - AO1 and application of knowledge through AO2. Guided practice in CTG</p>	<p>NEA 1 report practice NEA 2 practical assessment</p>

<b>Year 9 Design Technology Curriculum Sequencing Grid 2023-2024</b>	
<b>Subject:</b>	<b>Food</b>
Unit <i>(Tablet in 39 week plan)</i>	Up to 10 lessons in total over the year Dietary needs and skills focus
Key Retainable Skills <i>(required for Y11)</i> <i>What... How... Why...</i>	Skills required for independent learning, hygiene and safe practice focusing on higher level practical skills.  Introduction to individuals dietary needs and differences. Understanding needs and applying to menu planning.  The ability to plan and make dishes understanding modifications for health and individual needs  Increase mathematical skills in quality control of portion sizes to energy needs and recipe adjustments  Ability to work with a range of food commodities through practical experience
Key Retainable Knowledge <i>(required for Y11)</i> <i>What... How.... Why....</i>	To understand food commodities, functionality and working characteristics Use skills in preparation of commodities
Key Technical Vocabulary <i>To be modelled and deliberately practiced in context.</i>	Fermentation, proving, kneading, shortening, aeration, caramelisation, temperature probes, gelatinisation, primary processing, dextrinization, gelatinisation
Opportunities for reading	Recipe cards, Text books,

<p>Developing Cultural Capital <i>Essential knowledge and skills of educated citizens.</i></p>	<p>Practical cookery, correct choice of food commodities, working with others Food provenance and responsible consumers</p>
<p>Authentic Connections – Cross Curricular Links</p>	<p>Maths – weighing &amp; measuring Science – working characteristics of commodities English – Oracy/reading Geography – farming</p>
<p>Key Assessment</p>	<p>Pupils tested on their retention and understanding of food commodities through exam style questions.</p>

<b>Year 8 Curriculum Sequencing Grid 2023-2024</b>	
<b>Subject:</b>	<b>Food</b>
Unit <i>(Tablet in 39 week plan)</i>	Healthy Eating  10 double lessons
Key Retainable Skills <i>(required for Y11)</i> <i>What... How... Why...</i>	Skills required for independent learning, hygiene and safe practice focusing on handling and storage of meat products.  Introduction to dietary illnesses and ways to prevent or combat conditions such as obesity, CAD, diabetes.  The ability to plan and make dishes understanding healthy modifications  Increase mathematical skills in quality control of burgers and portion sizes  Further develop skills to work as part of a team
Key Retainable Knowledge <i>(required for Y11)</i> <i>What... How.... Why....</i>	Understand the importance of food safety in storage/preparation & cooking Understand function of Ingredients The relationship between healthy eating and the human body be able to produce modified healthy dishes
Key Technical Vocabulary <i>To be modelled and deliberately practiced in context.</i>	Dietary disease, Obesity, Diabetes, constipation, dental caries, coronary heart disease, fibre, saturated/unsaturated fats, quality control, food provenance, aeration
Opportunities for reading	Recipe cards, dietary requirements, dietary disease information sheets



<p>Developing Cultural Capital <i>Essential knowledge and skills of educated citizens.</i></p>	<p>Practical cookery, Healthy Lifestyle, safety &amp; Hygiene in a kitchen, working with others Food provenance</p>
<p>Authentic Connections – Cross Curricular Links</p>	<p>Maths – weighing &amp; measuring Science – Eatwell guide English – Oracy/reading Geography – where food comes from &amp; climate change (carbon footprints)</p>
<p>Key Assessment</p>	<p>Short answer questions on content (AO1) with one extended answer question for guided practice</p>



<b>Year 7 Curriculum Sequencing Grid 2023-2024</b>	
<b>Subject:</b>	<b>Food</b>
Unit <i>(Tablet in 39 week plan)</i>	Introduction to Food and Nutrition  Up to 8 double lessons each area
Key Retainable Skills <i>(required for Y11)</i> <i>What... How... Why...</i>	<ul style="list-style-type: none"> <li>• Independent learning and development including hygiene and safe practice</li> <li>• Skills to ensure their own dietary health and well being</li> <li>• The ability to solve problems</li> <li>• The ability to apply mathematical skills</li> <li>• Team Work</li> </ul>
Key Retainable Knowledge <i>(required for Y11)</i> <i>What... How.... Why....</i>	The importance of food safety Basic food skills Sensory evaluation
Key Technical Vocabulary <i>To be modelled and deliberately practiced in context.</i>	Safety, Hygiene, bacteria, cross contamination, bridge/claw method, sensory analysis, temperature control, rubbing in, yeast, nutrition
Opportunities for reading	Recipe cards
Developing Cultural Capital <i>Essential knowledge and skills of educated citizens.</i>	Practical cookery, Healthy Lifestyle, safety & Hygiene in a kitchen, working with others
Authentic Connections – Cross Curricular Links	Maths – weighing & measuring Science – how yeast works, bacterial growth English – Oracy/reading Geography – where fruit comes from

Key Assessment

Short answer questions on content (AO1) with one extended answer question to begin guided practice