

Year	Block 1	Block 2	Block 3	Block 4	Block 5	Block 6
7	<p>Topic: Understanding the EWG. Resources: Fruit salad and Fruit Crumble Practical. Focus: Knife skills and Food safety and hygiene, Descriptive Writing, Seasonality. Outcome: Independence and safety. Duration: 3 Lessons</p>	<p>Topic: Vitamins in the diet. Resources: Soup and Mince pie practical. Focus: Knife Skills, Rolling and shaping pastry. Use of the Cooker. Outcome: Food safety, Skills and Food and religion. Duration 3-4 Lessons.</p>	<p>Topic: Carbohydrates and wholemeal foods. Resources: Scone and Scone pizza. Focus: Sensory properties. Outcomes: Adapting recipes. Duration: 3 Lessons.</p>	<p>Topic: Food and religion. Resources: Easter biscuits practical. Focus: Rolling a dough, Food and religion. Outcomes: Independence, skill development and food safety. Duration: 2-3 Lessons.</p>	<p>Topic: Proteins and carbohydrates. Resources: Fajita and Pasta bake practical. Focus: Preventing cross contamination. Use of oven and hob. Multicultural foods. Outcomes: Independence, skill development and food safety. Duration: 3 Lessons.</p>	<p>Topic: Fat in the Diet. Resources: Fruit muffin practical. Focus: Nutritional Analysis and analysing costs of food. Outcomes: understanding cost of food, adapting recipes for healthier diets. Duration 3 Lessons.</p>
9	<p>Topic: Food Choice. Resources: Ingredients for practical lesson. Computers for assessments and research. Focus: Technical Skills and Food safety. Adapting recipes. Religion and Food, Factors that influence the food we choose. Outcomes: Oriental Chicken, Risotto, Pasta, Duration 9 Lessons</p>	<p>Topic: Food Choice. Resources: Ingredients for practical lesson. Computers for assessments and research. Focus: Technical Skills and Food safety. Environmental impact and sustainability of food. Food production (primary and Secondary (Trink Farm Visit) Outcomes: Chicken Curry, Calzone, Pasta and Roux. Duration 9 Lessons</p>	<p>Topic: Food Provenance. Resources: Ingredients for practical lesson. Computers for assessments and research. Focus: Technical Skills and Food safety and adapting recipes. British and international cuisines. Sensory evaluation. Food, nutrition and health. Outcomes: Enchilada, Cottage Pie, Meatballs. Duration: 10 Lessons</p>	<p>Topic: Food Provenance. Resources: Ingredients for practical lesson. Computers for assessments and research. Focus: Technical Skills and Food safety and adapting recipes. Food and Religion. Outcomes: Pasty, Hot Cross Buns or Easter showstopper). Duration: 8 Lessons</p>	<p>Topic: Food Science Resources: Ingredients for practical lesson. Computers for assessments and research. Focus: Technical Skills and Food safety and cooking methods and understanding raising agents. Outcomes: French Tarts, Brownies, Swiss Roll. Duration: 11 Lessons</p>	<p>Topic: Food safety. Food Science. Resources: Ingredients for practical lesson. Computers for assessments and research. Focus: Technical Skills and Food safety and cooking methods and understanding raising agents. Outcomes: French Tarts, Brownies, Swiss Roll. Duration: 11 Lessons</p>

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10	<p>Topic: Food Safety, Transfer of heat.</p> <p>Resources: Ingredients for practical lesson. Research materials and assessment.</p> <p>Focus: Technical Skills and Food safety and enzymes. Understanding heat transfer, conduction, convection and radiation.</p> <p>Outcomes: Stir Fry, Chicken Tagine, Enzymic Browning, Spaghetti Bolognese, Duration: 9 Lessons</p>	<p>Topic: Food Safety and Food Science</p> <p>Resources: Ingredients for practical lesson. Research materials and assessment.</p> <p>Focus: Technical Skills and Food safety. Understanding changes in the structure of proteins and dextrinisation.</p> <p>Outcomes: Chicken Ballotine and Potato Rosti, Quiche, Jam Tarts, Chili. Duration: 9 Lessons</p>	<p>Topic: Food Choice and Nutrition</p> <p>Resources: Ingredients for practical lesson. Computers for assessments</p> <p>Focus: Technical Skills, Food safety and time management</p> <p>Outcomes: Bread, Banoffee Pie, Flan. Mock controlled assessment mock for justification of dishes and a dovetail time plan. Duration: 10 Lessons</p>	<p>Topic: Food Science.</p> <p>Resources: Ingredients for practical lesson. Exam questions and computer rooms for research.</p> <p>Focus: Technical Skills and Food science, changing properties of food. Fats in the diet.</p> <p>Outcomes: , Lasagne, Cheesecake, Apple Flan. Understanding gelatinisation, and steam as a raising agent. Duration: 8 Lessons</p>	<p>Topic: Food Science</p> <p>Resources: Ingredients for practical lesson. Exam questions and computer rooms for research.</p> <p>Focus: Technical Skills, Selecting appropriate cooking methods, Fats and oils, Food science: Raising agents. .</p> <p>Outcomes: Lemon Meringue Pie, Mayonnaise/ Coleslaw. Understanding mechanical aeration, gelatinisation and emulsification. Duration: 11 Lessons</p>	<p>Topic: Food Science and presentation of food</p> <p>Resources: Ingredients for practical lesson. Exam questions and computer rooms for research. Tea-cake challenge.</p> <p>Focus: Technical Skills and Food safety, Food science.</p> <p>Outcomes: Cheese and Onion Tarts, Presentation of Food. Understanding skills in food presentation—Teacake challenge. Duration: 11 Lessons</p>
11	<p>Topic: AQA NEA 1:</p> <p>Resources: ICT and ingredients.</p> <p>Focus: Research, Investigation 1, 2 and 3.</p> <p>Outcomes: Food Science. Understanding culture, dietary needs and age groups. Demonstrating technical skill. Duration 9 Lessons.</p>	<p>Topic: AQA NEA 1:</p> <p>Resources: ICT and ingredients.</p> <p>Focus: Research, Investigation 1, 2 and 3.</p> <p>Outcomes: Food Science. Understanding culture, dietary needs and age groups. Demonstrating technical skill. Duration 9 Lessons.</p>	<p>Topic: AQA NEA 2.</p> <p>Resources: ICT and ingredients.</p> <p>Focus: Research, Skill Development and Time plans.</p> <p>Outcome: 3 Hour Practical Exam (January); General practical skills (S1), Knife skills (S2), Preparing fruits and vegetables (S3), Use of the cooker (S4), Use of equipment (S5), Cooking Methods (S6), Prepare, combine and shape (S7), Sauce Making (S8), Tenderise and Marinate (S9), Dough (S10), Raising agents (S11), Setting mixtures (S12). Nutritional Analysis. Duration: 10 Lessons</p>	<p>Topic: AQA NEA 2.</p> <p>Resources: ICT and ingredients.</p> <p>Focus: Recipe analysis</p> <p>Outcome: Nutritional Analysis and costings of recipes. Final submission of controlled assessment. Duration: 8 Lessons</p>	<p>Topic: Food Provenance, Food Safety, Food Choice, Food Science and Food nutrition.</p> <p>Resources: revision materials, AQA revision and text books, Revision guides.</p> <p>Focus: Revision (Exam questions).</p> <p>Outcomes: Understanding and recapping topics from Y9 and Y10. Covering content from AQA Food Preparation and nutrition. Duration: 11 Lessons.</p>	<p>Topic: Food Provenance, Food Safety, Food Choice, Food Science and Food nutrition.</p> <p>Resources: revision materials, AQA revision and text books, Revision guides.</p> <p>Focus: Revision (Exam questions).</p> <p>Outcomes: Understanding and recapping topics from Y9 and Y10. Covering content from AQA Food Preparation and nutrition. Duration: 5 Lessons.</p>