

FOOD CURRICULUM – YEARS 10–11

YEAR 10

| TERM | AUTUMN 1 | AUTUMN 2 | SPRING 1 | SPRING 2 | SUMMER 1 | SUMMER 2 |
|-------|---|---------------------------------|--|--|---------------------------------|---------------------------------|
| Topic | Health and safety relating to food, nutrition and the cooking environment | Food legislation and prominence | Food groups, key nutrients and a balanced diet | Food groups, key nutrients and a balanced diet | (factors affecting food choice) | (factors affecting food choice) |

YEAR 11

| TERM | AUTUMN 1 | AUTUMN 2 | SPRING 1 | SPRING 2 | SUMMER 1 | SUMMER 2 |
|-------|---|---|--|--|---------------|----------|
| Topic | Food Preparation, cooking skills and techniques | Menu and action planning for completed dishes | NEA – Plan, prepare, cook and present final dishes | NEA – Plan, prepare, cook and present final dishes | Exam Revision | |