



	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
9	<u>Knowledge and skills</u> Basic equipment Fruit and vegetable cuts Food spoilage Pasta Sauces Assessment 1 – Pasta and sauce	<u>Knowledge and skills</u> Diet and good health Food labelling Cereals Pastry Food science – gluten Assessment 2 – Pastry dish	<u>Knowledge and skills</u> Dairy – Milk, cheese, yoghurt & cream Food science - Rennet Assessment 3 - Pancakes	<u>Knowledge and skills</u> Fats and sugars Food science - Emulsification Assessment 4 – Victoria sponge cake	<u>Knowledge and skills</u> Principles of nutrition Fruits and vegetables Food science - Preservation Assessment 5	<u>Knowledge and skills</u> Principles of nutrition Fruits and vegetables Food science – Acids & Alkalis Assessment 6
10	<u>Knowledge and skills</u> Principles of nutrition Commodities – meat, fish and eggs Animal welfare Nutritional value Meat cuts Composition and cooking Secondary processing Assessment 1 – Written & practical	<u>Knowledge and skills</u> Principles of nutrition Diet and good health Commodities – meat, fish and eggs continued Assessment 2 – Written & practical	<u>Knowledge and skills</u> Principles of nutrition Diet and good health Soya, tofu, nuts and seeds Novel sources of proteins Raising agents – steam, yeast, CO ₂ Fermentation Assessment 3 – Written & practical	<u>Knowledge and skills</u> Principles of nutrition Diet and good health Food spoilage – enzymes/moulds/yeast Food safety/storage/contamination Food waste Types of Preservation Tech development Additives Assessment 4 – Written & practical	<u>Knowledge and skills</u> New foods – hydroponics Functional foods Convenience foods Sensory analysis Types of tests/fair tests NEA2 mock NEA1 mock	<u>Knowledge and skills</u> NEA2 mock NEA1 mock
11	<u>Knowledge and skills</u> NEA1 preparation and completion Aim/research/hypothesis/ Method/results/evaluation/ conclusion	<u>Knowledge and skills</u> NEA2 preparation – teaching of the topic associated with the released theme Research	<u>Knowledge and skills</u> NEA2 continued Trialling Write ups	<u>Knowledge and skills</u> NEA2 continued Write ups Selection of three dishes Time plan 3 hour practical exam Evaluation	<u>Knowledge and skills</u> Re-teaching of topics Revision Exam questions	