

Vision summary/ Curriculum intent:

Week	Unit	Year 9	Assessment	Homework	Unit	Year 10	Assessment	Homework	Unit	Year 11	Assessment	HOMEWORK
1		Introduction to GCSE. Expectations, target setting etc. Food Trivia quick fire questions.		Folder/equipment		Introduction to GCSE expectations. Nutrition, starting with protein in the diet. Start to complete food science booklet. Plan to make Chicken Tray bake.	Diet analysis sheet FAR marked. Self assessment of cooking.	Gathering ingredients. Diet analysis sheet.		NEA 1. FOOD INVESTIGATION. Project brief issued on September 1st by the AQA exam board. Task analysis and research issued and began this week. Compulsory assignment set by exam board, 15% of GCSE.		Analysis and Research
2		Hygiene and safety. Focus on micro organisms and cross contamination	PA the homework.	Food Hygiene worksheets/ Questions. Egg production ILT		Making Chicken tray bake. Completing Protein section of food science booklet. Classroom learning/tasks.	Self assessment of cooking.	Gathering ingredients, planning		Research and planning investigations	Generic progress check and feedback. Individual and specific feedback is not permitted	Planning
3		Plan to make Swiss Roll		Gather ingredients Egg Production ILT		Carbohydrates, food science booklet, classroom learning. Plan to make Cauliflower cheese. Gelatinisation.		Eat less fat, salt and sugar worksheet.		Investigations and evaluations	Generic progress check and feedback. Individual and specific feedback is not permitted	Planning, gathering ingredients, evaluating
4		Make swiss Rolls.		Egg Production ILT		Make Cauliflower cheese. Complete the Carbohydrates section of the NUTRITION booklet.	Homework sheet marked. Self assessment of cooking.	Gathering ingredients, planning		Investigations and evaluations	Generic progress check and feedback. Individual and specific feedback is not permitted	Planning, gathering ingredients, evaluating
5		Eggs. Knowledge and understanding.		Egg Production ILT		FAT in the diet. Nutrition booklets, classroom learning, planning to make Smoked Haddock/ salmon dish.	Assess progress of NUTRITION BOOKLETS. Verbal and / or written feedback.	Diet related risks.		Investigations and evaluations	Generic progress check and feedback. Individual and specific feedback is not permitted	Planning, gathering ingredients, evaluating
6		Evaluate Swiss Rolls	FAR marked drafts. Grades awarded for final evaluations.	Egg Production ILT		Cooking Fish dish. Completing fat sections in booklets, increasing understanding, recording content.	self and possible peer assessment of cooking.	Gathering ingredients, planning		Evaluations and analysis	Generic progress check and feedback. Individual and specific feedback is not permitted	Evaluation and Analysis
7		Functions of Eggs in food preparation.	GCSE grades awarded for Egg production ILT	Egg Production ILT		Vitamins sections of Nutrition booklet. Classroom learning, recording learning and understanding. Planning to make quiche/shortcust pastry.	Assess progress of NUTRITION BOOKLETS.	Energy needs assignment.		Evaluations and deadline for whole NEA1. Submit NEA1 for GCSE assessment	Generic progress check and feedback. Individual and specific feedback is not permitted	Evaluation and Analysis
October												
8		Nutrition and Health. Needs of individuals project. Research and planning.				Making Quiche. Working on Vitamins section of booklets.	GCSE graded Energy Needs assignment. Self and peer assessment of cooking.	Gathering ingredients. Energy Needs assignment.		NEA2. Released by the exam board, AQA on November the 1st. Project unknown until then. Start with task analysis, and identifying areas of research. Generic support materials distributed.	Using the AQA mark Scheme as guidance and assessment for learning.	Working on/ finishing/presenting task analysis and areas of research.
9		Nutrition and Health. Needs of individuals project. Research and planning.				Minerals and water sections of the Nutrition Bible. Plan to make American pancakes with fruit compote.	Assess progress of NUTRITION BOOKLETS.	Gathering ingredients. Planning balanced meals worksheet.		NEA2. Research, analysis, listing ideas with reasons for choice. Hypothesis.	Generic progress check and feedback. Individual and specific feedback is not permitted	Research, analysis, ideas

10	Nutrition and Health. Needs of individuals project. Research and planning.			Making American pancakes. Completing the minerals and water section of the Nutrition booklets .	Self and voluntary peer assessment assessment of cooking. Homework marked by teacher, feedback given.	Gathering ingredients.		NEA2. Research, analysis, listing ideas with reasons for choice. Hypothesis.	Generic progress check and feedback. Individual and specific feedback is not permitted	Research, analysis, ideas
11	Nutrition and Health. Needs of individuals project. Practical work		Gather ingredients for chosen practicals.	Completion of booklets. All students to have these finished, improved, corrections made, responses completed.	Checking progress and FAR marking of booklets. Final check of accuracy of research in booklets.	Completion of NUTRITION BIBLE booklets.		NEA2. Research, analysis, listing ideas with reasons for choice. Hypothesis. Followed by revision	Generic progress check and feedback. Individual and specific feedback is not permitted	Research, analysis, ideas
12	Nutrition and Health. Needs of individuals project. Practical work		Gather ingredients for chosen practicals.	Eat well plate. Classroom learning. Plan to make Roasted Veg cou cous/ pasta		Gather ingredients. Eatwell Plate extension sheets to complete.		Revision and mock exams	Generic progress check and feedback. Individual and specific feedback is not permitted	Research, analysis, ideas
13	Nutrition and Health. Needs of individuals project. Evaluations			Cooking roasted veg pasta /cous cous. Creating task - Healthy Eating.	Teachers marked Creating Task.	Revise for NUTRITION test.		Mock Exams	practice exam questions	Revision
14	Nutrition and Health. Needs of individuals project. Hand in completed projects. Evaluations	GCSEGCSE Grades for Meal planning pforject. A2L grades also awarded.		Nutrition Analysis. Taught how to conduct nutrition analysis using food tables. Nutrition test	GCSE Graded test.			Mock Exams	practice exam questions	Revision
Christmas										
15	World Food/International Cuisine PROJECT. Introduction, assessment, expectations, grading. Video - Thai Food - Hairy Bikers			FOOD SCIENCE. Why is food cooked, heat transfer. Plan to make gingerbread.		Gathering ingredients. Complete pages in Food Science Booklet.		Exam feedback. NEA2 TRIALS. Planning and evaluating trials. Demonstrating the technical skills.	Generic progress check and feedback. Individual and	Planning, evaluating
16	Research - Practical Work		Gather Ingredients / independent work on research	Making Ginger bread. #continuing with food science work, cooking methods.	Checking progress of recording in Food science booklets.	gathering ingredients. Complete pages in Food Science Booklet.		Planning and evaluating trials. Demonstrating the technical skills.	Generic progress check and feedback. Individual and specific feedback	Planning, evaluating
17	Research - Practical Work		Gather Ingredients / independent work on research	Continue with th COOKING METHODS section of the work book. Sensory qualities and palatability. Plan to make Flakey Pastry, and a dish of choice using the pastry.	Checking progress of recording in Food science booklets.	Gathering ingredients. Complete Fats yellow worksheets.		Planning and evaluating trials. Demonstrating the technical skills.	Generic progress check and feedback. Individual and specific feedback is not permitted	Planning, evaluating
18	Research - Practical Work		Gather Ingredients / independent work on research	Make and freeze flakey pastry. Completing Food Sciene booklet pages.	teacher marked homework sheets.	gathering ingredients and planning chosen dish. Yellow homework sheets		Planning and evaluating trials. Demonstrating the technical skills.	Generic progress check and feedback. Individual and specific feedback is not permitted	Planning, evaluating
19	Research - Practical Work		Gather Ingredients / independent work on research	Use flakey pastry to make a dish of choice, eg sausage plait. Completing Food Sciene booklet pages. Moving onto functions and properties of proeing in foods. Gluten, denaturation, coagu;ation etc	Self and Peer assess cooking	Gathering ingredients. Functions of eggs sheet.		Planning for the final Menu, choices, reasons, timeplans.	Generic progress check and feedback. Individual and specific feedback is not permitted	Planning, timeplans, reasons for choice
20	Research - Practical Work. Displays		Displays.	Contuing with Functions of protein, moving onto carbohydrates, gelatenisation, dextrinisation etc. Plan to make ICED BUNS.	Homework sheets. Checking progress with Food Science booklets.	Gather ingredients. Planning		Planning for the final Menu, choices, reasons, timeplans.	Generic progress check and feedback. Individual and specific feedback is not permitted	Planning, timeplans, reasons for choice
February										

21	Diplays on their chosen country of the world. Presentations.				Continuing work on functions of carbohydrates in cooking, making iced buns.	Checking planning is completed.	Functions of ingredients HW sheets.		NEA2 PRACTICAL EXAMS	Generic progress check and feedback. Individual and specific feedback is not permitted	Planning, timeplans, reasons for choice, gathering ingredients
22	Diplays on their chosen country of the world. Presentations.	GCSE Grades, awarded for RESEARCH			Plan to make their own 'design' of bread. Flavour, shape, etc FATS and OILS section of Food Scince learning. Shortening, plasticity, emulsification, aeration.	Checking HW is completed accurately.	Functions of ingredients HW sheets. Gatering ingredients, making plan for cooking.		NEA2 PRACTICAL EXAMS	Generic progress check and feedback. Individual and specific feedback is not permitted	Planning, timeplans, reasons for choice, gathering ingredients
23	Food Hygiene/Spoilage/Storage/Food poisoning/Prevention/Safe food preparation/Use of Microorganisms. (PIXL - Know it - Food Safety resources.)				Making Bread. Completing the Fats and oils section of the booklet. Researching and recording.	self and peer assessment of bread products made.	Functions of ingredients HW sheets.		Evaluations, costing, nutritional analysis, sensory analysis.	Generic progress check and feedback. Individual and specific feedback is not permitted	Evaluations
24	Food Hygiene/Spoilage/Storage/Food poisoning/Prevention/Safe food preparation/Use of Microorganisms. (PIXL - Know it - Food Safety resources.)				Plan to make choux pastry. Raising agents classroom learning, completing food science booklets.	HW marked	Functions of ingredients HW sheets. Gatering ingredients, making plan for cooking.		Evaluations, costing, nutritional analysis, sensory analysis. Hand in date will be arund March 20th, depending on term times/easter dates etc	Generic progress check and feedback. Individual and specific feedback is not permitted	Evaluations
25	Food Hygiene/Spoilage/Storage/Food poisoning/Prevention/Safe food preparation/Use of Microorganisms. (PIXL - Know it - Food Safety resources.)		Revision for test.		Making choux pastry. Comleting research and recording information on raising agents.	Peer and self assessment of cooking.	Functions of ingredients HW sheets.		Evaluations, costing, nutritional analysis, sensory analysis. Hand in date will be arund March 20th, depending on term times/easter dates etc	Generic progress check and feedback. Individual and specific feedback is not permitted	Evaluations
26	Food Hygiene		Revision for test.		Sensory evaluation of choux buns.	HW marked.	Completing food science booklets. Revising for Food Science test.		Structured Revision NUTRITION	Pracise exams questions	Revision
Easter											
27	Food Hygiene/Spoilage/Storage/Food poisoning/Prevention/Safe food preparation/Use of Microorganisms. (PIXL - Know it - Food Safety resources.)	Letsters to parents concerning the opportunity to pay for children to do the test officially online. (optional)	Revision for Test		Food Science Test. Factors Affecting Food Choice, classroom learning, discussion etc. Food Choice assignment.	Assessing progress and accuracy with food Science booklets. Food Science tests are GCSE graded.	Food Choices Assignment.		Structured Revision NUTRITION	Pracise exams questions	Revision
28	Food Hygiene Test	Food hygiene Test, copy of an official level 2 Food Hygiene Test.. 20/30 is pass rate.			Introduce 'mock' NEA2. Food preparation assignmet. Rationale, tasks, structure, grading, practical exam, etc. 'Plan, prepare, cook and present 2 dishes using a variety of skills that would be suitable for a 15 year old girl or boy.	GCSE graded Food Choices assignment.	Complete task analysis and start research.		Structured Revision FOOD SCIENCE	pracise exams questions	Reision
29	Festival Food Project. Design a food van and menu to sell 'street food' at a music festival. Consumer needs, wants, food				Research the diets necessary for a teenage boy or girl. Compile, summarise and present research		Research		Structured Revision	Pracise exams questions	Revision
30	Festival Food.				List ideas with reasons for choice	Check progress of research	Complete ideas list.		Structured Revision FOOD SCIENCE	Pracise exams questions	Revision
31	Festival Food.		Gather Ingredients / independent work on research		Planning for the final menu, 2 final ideas, one sweet, one savoury. Justify ideas, Make a detailed and logical TIME PLAN for making in the final Practical Exam. Reference to hygiene and safety.		Complete the ideas, justification and Plan		Structured Revision SUSTAINABILITY, H&S, FOOD CHOICES etc.	Pracise exams questions	Revision

32	Festival Food.		Gather Ingredients / independent work on research	Planning for the final menu, 2 final ideas, one sweet, one savoury. Justify ideas, Make a detailed and logical TIME PLAN for making in the final Practical Exam. Reference to hygiene and safety.		Complete the ideas, justification and Plan. Preparing for practical exam, gathering ingredients.		Structured Revision SUTAINABILITY, H&S, FOOD CHOICES etc.	Pracise exams questions	Revision
Whitsun										
33	Festival Food.		Gather Ingredients / independent work on research	PRACTICAL EXAMS	teacher GCSE graded practical exams.	Project work				
34	Festival Food.		Gather Ingredients / independent work on research	Analysis and evaluation of practical exams. Sensory evaluations, nutritional evaluation, costings		Evaluations				
35	Festival Food.			Analysis and evaluation of practical exams. Sensory evaluations, nutritional evaluation, costings		Evaluations				
36	Festival Food.			Final completion of mock projects	GCSE graded mock NEA2	Project work.				
37	Festival Food.	GCSE graded project.		Sustainability. Classroom learning.						
38	Enrichment Week	GCSE graded project.		WORK EXPERIENCE	WORK EXPERIENCE	WORK EXPERIENCE				
39	Hand Work back for DIRT TIME			Prearations for NEA1, ready for a start first lesson back in september.						