

	HT1	HT2	НТ3	HT4	HT5	HT6
	Kitchen Induction,	Healthy eating, cooking	Cooking on a budget, the	Entertaining.	Food industry, food	Food preparation.
	healthy eating, food	on a budget,	food industry, food	Tour 40 time for relevaning	safety.	Canada de la calabara
	safety.	entertaining, food safety.	industry.	Top 10 tips for planning a successful event. (10)	Young people & body	Comparing cooking methods. (3)
	Benefits of food on the	salety.	Create a poster or leaflet	successial event. (10)	image. (3)	methous. (5)
	body (1)	Food traffic light system	to inform about food	Altering recipes for large	illiage. (3)	Microwave safety. (6)
	body (1)	(4)	waste. (5)	groups and costings. (8)	Food production	iviiciowave salety. (0)
	Plan & cook a 1 Pot	(4)	waste. (5)	groups and costings. (6)	consumer guide. (7)	Cooking gadgets. (2)
	healthy meal (6)	Benefits and drawbacks	Compare food	Review an episode come	consumer galac. (7)	COOKING gaugets. (2)
	incurry mear (6)	on planning meals on a	advertisements. (1)	dine with me. (6)	Functions of additives in	Allergen Awareness &
	Foods that help your diet	weekly basis (1)	davertisements. (1)	diffe with the (o)	our food. (8)	food safety embedded
	(12)	, weeking 20010 (1)	Food price comparison.	Allergen Awareness &	Jan 19941 (5)	throughout the year in
	(12)	Research household	(6)	food safety embedded	Food Safety, PPE (9)	each lesson.
	Food presentation (2)	waste (5)		throughout the year in		
	, , ,			each lesson.	Allergen Awareness &	AZDAN Module 7
	Food Safety, hand	Food Safety, kitchen	Food Safety, storage. (2)		food safety embedded	Sections A & B covered
Green	washing. (7)	rules. (3)	, , ,	AZDAN Module 7	throughout the year in	through the year during
			Allergen Awareness &	Sections A & B covered	each lesson.	practical and evaluations.
KS3	Allergen Awareness &	Plan your family	food safety embedded	through the year during		
	food safety embedded	Christmas dinner and	throughout the year in	practical and evaluations.	AZDAN Module 7	Reflection &
	throughout the year in	create a menu card. (2)	each lesson.		Sections A & B covered	consolidation x2.
	each lesson.			Reflection &	through the year during	
		Allergen Awareness &	AZDAN Module 7	consolidation x1.	practical and evaluations.	
	AZDAN Module 7	food safety embedded	Sections A & B covered			
	Sections A & B covered	throughout the year in	through the year during		Reflection &	
	through the year during	each lesson.	practical and evaluations.		consolidation x2.	
	practical and evaluations.					
		AZDAN Module 7	Reflection &			
	Reflection &	Sections A & B covered	consolidation x2.			
	consolidation time x2.	through the year during				
		practical and evaluations.				
		Reflection &				
		consolidation x2.				
		consolidation xz.				
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	HT1	HT2	НТ3	HT4	HT5	НТ6
	AQA YR10	AQA YR10	AQA YR10	AQA YR10	AQA YR10	AQA YR10
	Kitchen induction.	Carbohydrates: sources,	Minerals- Calcium, iron,	Dietary needs at different	The big six: Dietary	Microorganisms and the
	Knife safety and	effects & amounts.	salt & fluoride: Functions, sources, effects and	life stages.	related illnesses.	role they play.
	chopping.	Carbohydrate: Sugar, free sugar, hidden sugar	dietary reference values.	Special dietary needs	The reasons why food is cooked: Heat transfer.	Food poisoning
	Introduction to the NEA1,	and alternatives.	Mini NEA planning:	Reduced fat and sugar		Factors that influence
	NEA2 and Exam, how		Celebration meal, main	dish alternatives.	Functional and chemical	food choices.
	YR10 links to Yr11.	Fats in the diet:	course.		properties of food.	
		functions, sources,		Energy needs and the		Recap of mini NEA from
	Eat Well Guide- Plan a	effects, amounts and	Mini NEA planning:	body.	Dextrinization, Maillard	HT3.
	teenagers balanced meal.	reducing fat in our diets.	Celebration meal,		reaction and	
			dessert course.	Practical lessons to cover	caramelisation.	Practical lessons to cover
	Introduction to protein.	Vitamins in the body:		dish comparisons on		balanced diets with the
		Functions, sources,	Mini NEA evaluation:	standard Vs low fat, sugar	Practical lessons to cover	use of HBV & LBV
	Practical lessons to cover	effects and dietary	Celebration meal.	alternatives and high	balanced diets with the	proteins.
	balanced diets with the	reference values.		protein.	use of HBV & LBV	
Y10	use of HBV & LBV		Practical lessons to cover		proteins.	Dish/ Sensory Evaluation
	proteins.	Water soluble vitamins	mini NEA planned learner	Dish/ Sensory Evaluation		
			dishes and celebration		Dish/ Sensory Evaluation	Allergen Awareness &
	Dish/ Sensory Evaluation	Practical lessons to cover	events.	Allergen Awareness &		food safety embedded
		dishes with a range of		food safety embedded	Allergen Awareness &	throughout the year in
	Allergen Awareness &	vitamins and fats.	Dish/ Sensory Evaluation	throughout the year in	food safety embedded	each lesson.
	food safety embedded	Birly (Conserve Food and the	All	each lesson.	throughout the year in	Daffa atta a O
	throughout the year in each lesson.	Dish/ Sensory Evaluation	Allergen Awareness &	Reflection &	each lesson.	Reflection & consolidation time x2.
	each lesson.	Allergen Awareness &	food safety embedded throughout the year in	consolidation time x1.	Reflection &	consolidation time x2.
	Reflection &	food safety embedded	each lesson.	consolidation time x1.	consolidation time x2.	
	consolidation time x2.	throughout the year in	each lesson.		Consolidation time x2.	
	consolidation time x2.	each lesson.	Reflection &			
		each lesson.	consolidation time x2.			
		Reflection &	Consolidation time X2.			
		consolidation time x2.				
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	HT1	HT2	НТ3	HT4	HT5	HT6
	AQA YR11	AQA YR11	AQA YR11	AQA YR11	AQA YR11	AQA YR11
	Kitchen induction.	NEA1- Section A research	NEA2- Section C Plan	Introduction to revision	Exam Revision:	Exam Revision:
		activity, investigation 4.	own menu	topics & mock exam.		
	Introduction to the GCSE		Research recipes and		Diet, nutrition & health	British & international
	year.	NEA1-Section B Practical	create time plans	Mock exam delivered		cuisine.
		investigation 4.		across x2 theory lessons	Cooking of food and heat	
	NEA1- Section A research		Practice the three dishes	to bench mark and	transfer.	Environmental impact &
	activity, investigations 1-	NEA1- Section C	on individual separate	evaluate.		sustainability of food.
	3.	Evaluation and analysis 4	sessions.		Functional & chemical	
	(Released 1 <sup>st</sup> September			Practical lessons to build	properties of food.	FOOD GCSE EXAM!
	2025)	Sections C Conclusion of	Evaluate the x3 practice	on the knowledge and		
		the 4 research activities	sessions and adjust final	skills learnt so far.	Principles of food safety	Post Exam treats in
	How to reference	bringing together the	time plans and recipes.			practical lessons to
		findings from the 4		Dish/ Sensory Evaluation	Factors effecting food	engage learners and keep
	NEA1-Section B Practical	practical evaluations.	NEA2 Formal controlled		choice.	them attending school.
	investigations 1-3.		assessment. 3 hours and	Allergen Awareness &		
	NEA1 6 11 6	Introduce NEA2	3 dishes.	food safety embedded	Practical lessons to build	Dish/ Sensory Evaluation
Y11	NEA1- Section C	(Released 1 <sup>st</sup> November	NEAS	throughout the year in	on the knowledge and	All
	Evaluation and analysis	2025)	NEA2 sensory	each lesson.	skills learnt so far.	Allergen Awareness &
	1-3	NEA2 Section A research	evaluations NEA2 final analysis and	Reflection &	Dish/ Sensory Evaluation	food safety embedded
	Dortfolio building	task.	,	consolidation time x1.	Distry Sensory Evaluation	throughout the year in each lesson.
	Portfolio building.	NEA2 Evaluation of skills	costings.	consolidation time x1.	Allergen Awareness &	each lesson.
	Practical lessons to cover	dishes.	Portfolio building.		food safety embedded	Reflection &
	dishes within the NEA1.	distles.	Fortiono bunding.		throughout the year in	consolidation time x1.
	disties within the NLA1.	Practical lessons to cover	Practical lessons to cover		each lesson.	consolidation time x1.
	Allergen Awareness &	NEA2 skills levels.	dishes within learner		Cach icsson.	
	food safety embedded	TVL/12 SKIIIS ICVCIS.	NEA2 planning.		Reflection &	
	throughout the year in	Allergen Awareness &	l ve ve planning.		consolidation time x2.	
	each lesson.	food safety embedded	Allergen Awareness &		ST. STIGGET CHITC NZ	
		throughout the year in	food safety embedded			
	Reflection &	each lesson.	throughout the year in			
	consolidation time x2.		each lesson.			
		Reflection &				
		consolidation time x2.	Reflection &			
			consolidation time x2.			



### **Half Termly Career Focus**

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
KS3 Green	Sports Nutritionist	Food Procurement Manager	Hotel Chef	Party Planner	Sous Chef	Wimbledon Chef
Y10	School Kitchen Cook	Nutritionist	Events Planner	Pastry Chef	Soup Kitchen Volunteer	Health and Safety Inspector
Y11	Food Scientist	Chocolatier	Menu Development Chef	Cruise Ship Chef	Environmental Health Officer	High Street Chains