

# Learning Plan Overview 2017 – 2018 *FOOD*

<b>Year 7 Themes</b>	<b>Food and cooking</b> Benchmarking Practical activities in all aspects of food skills and health and safety Develop a knowledge and understanding of ingredients and healthy eating	<b>Food and cooking</b> Benchmarking Practical activities in all aspects of food skills and health and safety Develop a knowledge and understanding of ingredients and healthy eating	<b>Food and cooking</b> Benchmarking Practical activities in all aspects of food skills and health and safety Develop a knowledge and understanding of ingredients and healthy eating	<b>Food and cooking</b> Benchmarking Practical activities in all aspects of food skills and health and safety Develop a knowledge and understanding of ingredients and healthy eating	<b>Food and cooking</b> Benchmarking Practical activities in all aspects of food skills and health and safety Develop a knowledge and understanding of ingredients and healthy eating	<b>Food and cooking</b> Benchmarking Practical activities in all aspects of food skills and health and safety Develop a knowledge and understanding of ingredients and healthy eating
<b>Year 8 Themes</b>	<b>Diet and Health</b> Practical activities in all aspects of food skills and health and safety Deepen knowledge and understanding of food and nutrition Apply knowledge to make informed decisions	<b>Diet and Health</b> Practical activities in all aspects of food skills and health and safety Deepen knowledge and understanding of food and nutrition Apply knowledge to make informed decisions	<b>Diet and Health</b> Practical activities in all aspects of food skills and health and safety Deepen knowledge and understanding of food and nutrition Apply knowledge to make informed decisions	<b>Diet and Health</b> Practical activities in all aspects of food skills and health and safety Deepen knowledge and understanding of food and nutrition Apply knowledge to make informed decisions	<b>Diet and Health</b> Practical activities in all aspects of food skills and health and safety Deepen knowledge and understanding of food and nutrition Apply knowledge to make informed decisions	<b>Diet and Health</b> Practical activities in all aspects of food skills and health and safety Deepen knowledge and understanding of food and nutrition Apply knowledge to make informed decisions
<b>GCSE FOUNDATION</b>	<b>Making Choices</b> Practical activities in all aspects of food skills and health and safety Extend knowledge and understanding of food,	<b>Making Choices</b> Practical activities in all aspects of food	<b>Making Choices</b> Practical activities in all aspects of food	<b>Commodity:</b> Fruit and Vegetables including potatoes (fresh, frozen, dried, canned and juiced)	<b>Commodity:</b> Milk, cheese and yogurt	<b>Commodity:</b> Cereals (including flours, breakfast cereals, bread and pasta)

<b>YEAR [YEAR 1 in the 3 YEAR COURSE]</b>	diet and health. Apply knowledge to make informed decisions Develop the creative, technical and practical expertise needed to perform everyday tasks confidently and independently.	skills and health and safety Extend knowledge and understanding of food, diet and health. Apply knowledge to make informed decisions Develop the creative, technical and practical expertise needed to perform everyday tasks confidently and independently.	skills and health and safety Extend knowledge and understanding of food, diet and health. Apply knowledge to make informed decisions Develop the creative, technical and practical expertise needed to perform everyday tasks confidently and independently.	See Scheme of work	See Scheme of work	See Scheme of work
<b>Year 10 Themes 2 Year course</b>	<b>Commodity:</b> Fruit and Vegetables including potatoes (fresh, frozen, dried, canned and juiced) See Scheme of work	<b>Commodity:</b> Milk, cheese and yogurt See Scheme of work	<b>Commodity:</b> Cereals (including flours, breakfast cereals, bread and pasta) See Scheme of work	<b>Commodity:</b> Meat, fish, poultry, eggs See Scheme of work	<b>Commodity:</b> Butter, oils, margarine, sugar and syrup See Scheme of work	<b>Commodity:</b> Soya, tofu, beans, nuts and seeds See Scheme of work
<b>Year 11 Themes 2 Year course</b>	NEA Assessment 1 brief introduction, preparation execution and evaluation	NEA Assessment 2: Brief introduction, analysis, write plan of action, Research,	NEA Assessment 2 : Recipe trials, select 3 dishes, Time plan and requisitions Practical exam	NEA Assessment 2 : Evaluation Exam Revision and Past Papers	Exam Revision and Past Papers	
<b>GCSE YEAR 2</b>	<b>Commodity:</b> Meat and Poultry See Scheme of work	<b>Commodity:</b> Fish and Eggs See Scheme of work	<b>Commodity:</b> Milk, cheese and yogurt See Scheme of work	<b>Commodity:</b> Butter, oils and margarine See Scheme of work	<b>Commodity:</b> Sugar and syrup See Scheme of work	<b>Commodity:</b> Soya, tofu, beans, nuts and seeds See Scheme of work

<b>GCSE YEAR 3</b>	NEA Assessment 1 brief introduction, preparation execution and evaluation	NEA Assessment 2: Brief introduction, analysis, write plan of action, Research,	NEA Assessment 2 : Recipe trials, select 3 dishes, Time plan and requisitions Practical exam	NEA Assessment 2 : Evaluation Exam Revision and Past Papers	Exam Revision and Past Papers	Haydn
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