

CURRICULUM OVERVIEW 2020-2021

SUBJECT: KS4 Food Preparation & Nutrition

	AUTUMN 1	AUTUMN 2	SPRING 1	SPRING 2	SUMMER 1	SUMMER 2
	THE BIG QUESTIONS	THE BIG QUESTIONS	THE BIG QUESTIONS	THE BIG QUESTIONS	THE BIG QUESTIONS	THE BIG QUESTIONS
YEAR 11	NEA Assessment 1 What are the working characteristics and the functional, chemical properties of the different ingredients needed to achieve a perfect shortcrust pastry?	NEA Assessment 2: What are the skills and ingredients required to cook a 'world food' dish for a chosen country?	NEA Assessment 2 : How do you prepare and cook a three course meal for a specific theme? How does a chef prepare for dietary requirements of individuals and events?	NEA Assessment 2 : How do you evaluate the success and presentation of a three course meal?	Exam Revision	
YEAR 10	Commodity: Fruit and Vegetables including potatoes (fresh, frozen, dried, canned and juiced)	Commodity: Milk, cheese, yogurt and cream	Commodity: Cereals (including flours, breakfast cereals, bread and pasta)	Commodity: Meat, Poultry, Fish and Eggs	Commodity: Sugar and syrup Commodity: Butter, oils and margarine	Commodity: Soya, tofu, beans, nuts and seeds

The Big Questions - These questions are to be answered for each commodity.

- What are the consumer issues?
 - What are new foods and their importance/functions?
 - How do new technologies influence food production and cooking?
 - What are the new trends in food? Why are they important?
 - What new skills do I need to learn and why?
 - Why is it important to understand consumer issues and how they impact mine and others diets?
- What are the functions of foods and why is it important to understand the functions?
 - Why is it important to know where foods come from?
 - Was is provenance important?
 - What is Primary and Secondary processing of foods?
 - What is the value in the diet of commodities?
 - What are the working characteristics of food commodities?