

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	Trial NEA Assessment 2	NEA Assessment 2:	NEA Assessment 2:	NEA Assessment 2:	Exam Revision	
	Trial example NEA 2. How do you develop key skills for the completion of NEA 2? LST - Revision	How do you analyse, research and plan the LIVE NEA 2? LST – Revision	How do you prepare and cook 2 dishes with accompaniments for a specific theme for the LIVE NEA 2? Practical Examination. LST - Revision	How do you evaluate the success and presentation of 2 dishes with accompaniments for a specific theme for the LIVE NEA 2? LST - Revision		
YEAR 10	Commodity: Fruit and Vegetables including potatoes (fresh, frozen, dried, canned and juiced No Year 10 Class	Commodity: Milk, cheese, yogurt and cream No Year 10 Class	Commodity: Cereals (including flours, breakfast cereals, bread and pasta) No Year 10 Class	Commodity: Meat, Poultry, Fish and Eggs No Year 10 Class	Commodity: Sugar and syrup Commodity: Butter, oils and margarine No Year 10 Class	Commodity: Soya, tofu, beans, nuts and seeds No Year 10 Class

<u>The Big Questions</u> - 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?