



Curriculum Overview

Food

Medium term plans covered

	Autumn Term		Spring Term		Summer term	
	HT1	HT2	HT3	HT4	HT5	HT6
Year 7	Year 7 Food Rotation - Pasta salad, Pizza toast, chick pea curry, fruit cumble, Chocolate brownie, Vegetable Bean Burgers, Flapjacks - if time allows					
Year 8	Year 8 Food Rotation - Focaccia, Fruit cobbler, Pasta Primavera, Mini carrot cakes, Enchiliadas, Chicken goujons and wedges, healthier option main meal - if time allows					
Year 9	Year 9 Food Rotation - Risotto, Flours and fats experiment, Homemade pasta, Cottage pie, springrolls/samosas, sugars and raising agents experiment, Shortening experiment, Savoury tart, Meringues experiment, Decorated buns, Lasagne, Festival dishes, Chow mein, Recipe kits,					
Year 10 Food preparation and nutrition	1 Nutrients - Food, Nutrition and Health	Mini NEA 1 & 2 Prep. 4 - Food choice	4 - Food choice. 2 -Food Science	2 - Food science. 3 - Food Safety	3 - Food safety. 5 - Food Provenance	5 - Food Provenance. NEA 1 & 2 Preparation
Year 10 Hospitality	1.1 Hospitality and Catering Provision 2.3 The skills and techniques of preparation, cooking and presentation of dishes	1.3 Health and safety in hospitality and catering 1.4 Food safety in hospitality and catering 2.3 The skills and techniques of preparation, cooking and presentation of dishes	2.2 Menu planning 2.1 The importance of nutrition 2.3 The skills and techniques of preparation, cooking and presentation of dishes	2.2 Menu planning 2.1 The importance of nutrition 2.3 The skills and techniques of preparation, cooking and presentation of dishes	Practice Unit 2 NEA	Practice Unit 2 NEA
Year 11 Food preparation and nutrition	NEA 1	NEA 2	NEA 2	Completion of all NEA and Revision of Y10 units. 1 - Nutrients. 2 - Food science. 3 - Food Safety. 4 - Food Choice. 5 - Food Provenance	Revision of Y10 Units. 1 - Nutrients. 2 - Food science. 3 - Food Safety. 4 - Food Choice. 5 - Food Provenance	
Year 11 Hospitality	Unit 2 NEA	Unit 2 NEA	Revision of 1.1 1.2 1.3 and 1.4 Practice of 2.3 The skills and techniques of preparation, cooking and presentation of dishes	Revision of 1.1 1.2 1.3 and 1.4 Practice of 2.3 The skills and techniques of preparation, cooking and presentation of dishes	Revision of 1.1 1.2 1.3 and 1.4 Practice of 2.3 The skills and techniques of preparation, cooking and presentation of dishes	