Level 2 Assessment

Summer Term

Food Provenance, Mock assessment

Spring Term

Staple foods

Year 11 Autumn term

Global kitchen

Fish, Meat, Poultry, Vegetarian, Vegan

Eggs, breakfast, Bread, Soups, Lunch, Pasta, Rice

Level I Assessment

Global kitchen

Food safety in the kitchen (recap)

Spring term

Food provenance, Mock assessment

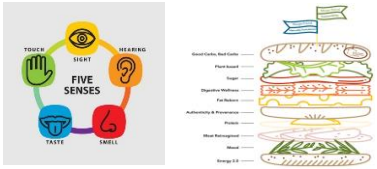
Food storage

Summer term

Fish, Meat, Poultry

Vegetarian, Vegan

Nutrition and Dietary needs



Food poisoning

Food and Temperature

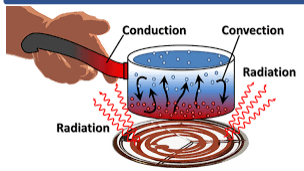
Equipment and Cooking Methods

Hygiene and safety skills

Year 10 Autumn Term

Lunch, Pasta, Rice, Christmas

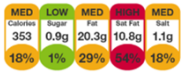
Eggs, Breakfast, Bread, Soups



BTEC

Diet and lifestyle
Vegetarians

Food choice
(diet analysis)



Food
Labelling

Accident
Prevention

Food Safety

Staple foods

Dietary needs

Food packaging and labeling

Fairtrade : ethics

Food poisoning

Food
Bacteria

Food safety in the kitchen
(recap)
Practical routine
(recap)

Seasonal foods/food miles
(recap)

creaming method

whisking method

Food and
Temperature

YEAR 8

NCFE Preparing to cook

NCFE Uunderstanding Food

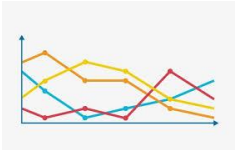
YEAR 9

In Year 8 learners will start working towards achieving NCFE Food and Cookery Level 1 certificate

In Year 9 learners will develop confidence of cooking a range of dishes and make informed decisions about food choice.

Where food comes from

Sensory Analysis



rubbing in method

making bread

Cooking
terms

Health and Safety
within the
kitchen and food.

Function of ingredients

Heathy eating

Kitchen equipment

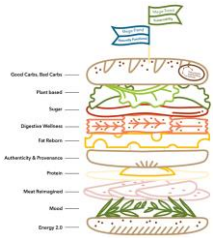
Food Safety

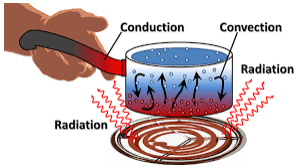
YEAR 7

In Year 7 learners will develop basic understanding of nutrition and culinary skills and where food comes from

Enzyme
Browning

Eat Well guide and
nutrition





Using the
hob

Equipment

The '4' C's
Bacteria and
Hygiene