

College education (BTEC / A Level) and / or apprenticeships in the food industry.

University level degree: Food science, food nutrition, food industry in practice, food processing and preservation.

There is vast array of opportunities for those wishing to pursue a career in this thriving industry.

Term 3: Revision and Preparation for the Written Examination

- Revision
- Examination technique
- Tackling the longer questions

Term 2: Non-Exam Preparation

- NEA2 Examination Preparation
- Consolidation of practical skills
- NEA2 Exam – Food Preparation

Term 1: Non-Exam Assessment Preparation NEA1 Examination Preparation

- Consolidation of higher-level practical skill
- Examination technique – tackling the longer questions
- NEA1 Exam – Food Investigation preparation

YEAR 11

Term 3: Food Provenance

- Environmental issues affecting food.
- Sustainability of food
- Food processing and production
- Technological developments
- Food investigation preparation

End of year assessment – based on Year 10 curriculum

NEA2 Examination – Food Preparation

NEA1 Examination – Food Investigation

End of year assessment

YEAR 10

Bread Practical:
Using yeast as a raising agent. Kneading, proving,

Nutritional Analysis and Costing a Dish:

Nutritional Analysis using ExploreFood. How to cost a dish.

Gougère Practical:
Demonstrate choux pastry. Using steam as a raising agent. Safe use of the oven.

Quiche Practical:

Demonstrate shortcrust pastry and coagulation of proteins. Safe use of the oven. Safe knife skills.

Pastry: Different types of pastry and how they are used.

Food Science: Denaturation and coagulation of proteins.

Micronutrients
Sources and functions of micronutrients in the diet. Types of flour. Nutritional needs of specific target groups.

YEAR 9

Pasta Bake Practical:
Demonstrate gelatinisation – cheese sauce, safe use of the hob and oven, test for readiness.

Biscuit Practical:
Safe use of the oven, make and cook a biscuit dough, demonstrate the use of a raising agent.

End of unit assessment – Food science

Methods of training module

Practical skills assessed throughout the Year 9 carousel

End of year assessment

YEAR 8

Oat Cookies Practical: Safe use of the oven, creaming method, combining, shaping.

Scone based Pizza Practical: Safe knife skills, safe use of the oven, rubbing-in method, combining ingredients, shaping.

Savoury Muffins Practical: Safe knife skills, safe use of the oven, rubbing-in method, combining ingredients.

Diet & The Eatwell Guide: The importance of following a balanced diet.

Apple Crumble Practical: Safe knife skills – bridge hold & claw grip, safe use of the oven and hob, rubbing-in method.

Judging the characteristics of food, **Sensory Evaluation:** sensory descriptors, the importance of sensory evaluation.

Introduction to the kitchen: Kitchen equipment, personal hygiene, kitchen safety, avoiding hazards.

YEAR 7

Practical skills assessed throughout the Year 8 carousel

Practical skills assessed throughout the Year 7 carousel

Each term, students in KS3 will participate in a minimum of four practical tasks.

KS3 homework tasks are used to consolidate students understanding of theory.