

## Subject Yearly Overview 2023-2024

Subject: <b>Food studies</b>	<b>TOPIC</b> Year 10	<b>COMPONENT</b> The term can change for culture ,calendar advents and food surplus but eventually all topics will be covered by the end of year	<i>Notes: Why are you delivering this topic at this time of year?</i>
<b>Autumn 1</b>	British health signs Bacteria's and illness	Ncfe level 2 introduction food labelling Bacteria's Calendar events Tests module 1 ncfe	More detail and information from previous year for development
<b>Autumn 2</b>	Marketing Budgeting	Princes Trust planning and producing Bistro Marketing and costing resources module 1 Ncfe level 2 Calendar events Tests	To learn about budgeting in your home. To understand how to market a product
<b>Spring 1</b>	To work in Hospitality and catering	module1 NCFE Level 2 Sainsbury's award *4 Industrial catering expectations Calendar events Tests	Understand different careers in the food industry.
<b>Spring 2</b>	Running you own business	Finance in the catering industry Culture and dietary Calendar events Princes Trust Tests Module 2 NCFE level 2	To understand the basic things required to run your own catering business.

<b>Summer 1</b>	Sustainability	Sustainability and dietary requirements Intro to BTEC Calendar events Tests module 2 NCFE level 2	More details for sustainability and the environment from previous year
<b>Summer 2</b>	Outside cooking and safety	module 2 NCFE level 2 Temp controls Transporting and packaging Outside cooking Respecting the environment Calendar events Tests	Understanding how to stay safe and healthy with outside cooking more details and information for development