

Subject Yearly Overview 2025-2026

Subject: Food studies	TOPIC Year 10	COMPONENT The term can change for culture ,calendar adverts 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>
Autumn 1	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
Autumn 2	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
Spring 1	To work in Hospitality and catering Or change to BTEC	module1 NCFE Level 2 Industrial catering expectations Calendar events Tests	Understand different careers in the food industry.
Spring 2	Running you own business Or BTEC	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.

Summer 1	Sustainability Or BTEC	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
Summer 2	Outside cooking and safety Or BTEC	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