

Year	AC1 (Termly rotation with DT and Graphics)	AC2	AC3
<b>7</b>	<p>Topic Overview (from Co Design Theme): nutrition and food waste knife skills kitchen and food safety and use of cooker.</p> <p>NC links: principles of health &amp; nutrition, be competent with applying heat and using utensils and ingredients.</p> <p>GCSE Links: Food Safety, Food Nutrition &amp; Health, Food preparation skills.</p>	<p>Topic Overview (from Co Design Theme):</p> <p>NC links:</p> <p>GCSE Links:</p>	<p>Topic Overview (from Co Design Theme):</p> <p>NC links:</p> <p>GCSE Links:</p>
<b>8</b>	<p>Topic Overview (from Co Design Theme): Food commodities, provenance and sensory analysis. Build on the skills learnt in Year 7 and learn new skills and dishes that are useful to make at home such as pizza, bolognaise</p> <p>NC links: Cook a repertoire of predominantly savoury dishes, understand the source, of a broad range of ingredients.</p> <p>GCSE Links: Food provenance, Food Choice, Food preparation skills.</p>	<p>Topic Overview (from Co Design Theme):</p> <p>NC links:</p> <p>GCSE Links:</p>	<p>Topic Overview (from Co Design Theme):</p> <p>NC links:</p> <p>GCSE Links:</p>
<b>9</b>	<p>Topic Overview : Environmental impact of our food choices and food science. Building on skills learnt in Years 7 &amp; 8.</p> <p>NC links: Understand seasonality and characteristics of a broad range of ingredients, become competent in a range of cooking techniques.</p> <p>GCSE Links: Food Choice, Food Provenance, Food Science.</p>	<p>Topic Overview (from Co Design Theme):</p> <p>NC links:</p> <p>GCSE Links:</p>	<p>Topic Overview (from Co Design Theme):</p> <p>NC links:</p> <p>GCSE Links:</p>
<b>10</b>	<p>Topic Overview AQA Food Preparation &amp; Nutrition: Food safety Macronutrients – Carbohydrates, Fats, Protein</p> <p>NC links: Understand and apply the principles of nutrition and health, become competent in a range of cooking techniques</p> <p>GCSE Links: Food Safety, Food, Nutrition &amp; Health, Food preparation skills.</p>	<p>Topic Overview AQA Food Preparation &amp; Nutrition: Micronutrients Eat Well Guide Dietary Needs of life stages</p> <p>NC links: Understand and apply the principles of nutrition and health, become competent in a range of cooking techniques</p> <p>GCSE Links: Food, Nutrition &amp; Health, Food Choice, Food Preparation skills.</p>	<p>Topic Overview AQA Food Preparation &amp; Nutrition: Food Choice Food Science NEA 1 practice</p> <p>NC links: Using awareness of taste, texture and smell, to carry out sensory analysis. Understand the source, seasonality and characteristics of a broad range of ingredients.</p> <p>GCSE Links: Food Choice, Food Science, Food preparation skills.</p>
<b>11</b>	<p>Topic Overview AQA Food Preparation &amp; nutrition. Food provenance NEA 1 – Food Science (15%)</p> <p>NC links: Using awareness of taste, texture and smell, to carry out sensory analysis. Understand the source, seasonality and characteristics of a broad range of ingredients.</p> <p>GCSE Links: Food Provenance, Food Science. NEA 1</p>	<p>Topic Overview AQA Food Preparation &amp; Nutrition: NEA 2 – Food Preparation Assessment (35%)</p> <p>NC links: Understand and apply the principles of nutrition and health, become competent in a range of cooking techniques</p> <p>GCSE Links: NEA2 Food Preparation assessment</p>	<p>Topic Overview AQA Food Preparation &amp; Nutrition: Revision</p> <p>NC links: Understand and apply principles of nutrition and health.</p> <p>GCSE Links: Food Safety, Food, Nutrition &amp; Health, Food Choice, Food Science, Food Provenance,</p>