|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Dates | Page numbers | Topics | Completed w/book | | Notes made | Seneca  completed |
| w/b 02/09/19 | 4—5  6-7 | Proteins |  | |  |  |
| Fats |  | |  |  |
| w/b 09/09/19 | 8-9  10-11 | Carbohydrates |  | |  |  |
| Vitamins |  | |  |  |
| w/b 16/09/19 | 12-13 | Minerals |  | |  |  |
| Fibre |  | |  |  |
| w/b 23/09/19 | 14 | Healthy Eating Guidelines |  | |  |  |
| 15 | Nutritional needs of different groups |  | |  |  |
| w/b 30/09/19 | 16-17  18 | Diet Related health Problems  Energy needs |  | |  |  |
| w/b 07/10/19 | 19-20  21-22 | Nutritional Analysis |  | |  |  |
| Planning Meals |  | |  |  |
| w/b 14/10/19 | 23  24 | Why Food is cooked and Heat Transfer |  | |  |  |
| Cooking Methods- Water based |  | |  |  |
| w/b 21/10/19 **Half Term 1 Week** | 25  26-27 | Cooking Methods- Fat Based |  | |  |  |
| Cooking Methods- Dry methods |  | |  |  |
| w/b 04/11/19 | 28  29 | Changing properties-Proteins |  | |  |  |
| Changing properties-Carbohydrates |  | |  |  |
| w/b 11/11/19 | 30  31 | Changing properties- Fats and oils |  | |  |  |
| Raising Agents |  | |  |  |
| w/b 18/11/19 | 32  33 | Use of Microorganisms |  | |  |  |
| Food Spoilage |  | |  |  |
| w/b 25/11/19 | 34 | Storing food safely |  | |  |  |
| 35 | Preparing food safely |  | |  |  |
| w/b 02/12/19 | 36 | Food poisoning |  | |  |  |
| 37 | Grown food |  | |  |  |
| w/b 09/12/19  Dates | 38  Page  numbers | GM Crops  Topics | Completed w/book | | Notes made | Seneca  completed |
| w/b 16/12/19 | 39  40 | Reared Food  Caught Food |  | |  |  |
| Christmas Holidays - Friday 20th December 2019 to Friday 3rd January 2020 | | | | | |  |
| w/b 06/01/20 | 41 | Waste food and packaging |  | |  |  |
| w/b 13/01/20 | 42 | Food miles and carbon footprint |  | |  |  |
| w/b 20/01/20 | 43-44 | Global Food Production |  | |  |  |
| w/b 27/01/20 | 45 | British and international Cuisines |  | |  |  |
| w/b 03/02/20 | 46-47 | Primary and Secondary food processing |  | |  |  |
| w/b 10/02/20 | 48-49 | Food Fortification and Modification |  | |  |  |
| Half term Monday 17th February to Friday 21st February 2020 | | | | | |  |
| w/b 24/02/20 | 50-51 | Influences on Food Choice |  | |  |  |
| w/b 02/03/20 | 52-53 | Cultural, religious and moral food choices |  | |  |  |
| w/b 09/03/20 | 54 | Food labelling |  | |  |  |
| w/b 16/03/20 | 55 | Influences of Marketing |  | |  |  |
| w/b 23/03/20 | 56-57 | Sensory testing |  | |  |  |
| Revise from FOOD COMMODITIES BOOKLET | | | | | |  |
| w/b 30/03/20 | 2-4 | Bread |  |  | |  |
| **2 Week Easter Holiday Mon 6th April – Fri 17th April** | | | | | |  |
| w/b 06/04/20  **Easter Holiday** | 4-6  7-8 | Cereals  Flour  Oats  Rice |  |  | |  |
| w/b 13/04/20  **Easter Holiday** | 9-11  12-14 | Potatoes  Pasta  Fruits and Vegetables |  |  | |  |
| Dates | Page numbers | Topics | Completed w/book | Notes made | | Seneca  completed |
| w/b 20/04/20 | 15-19 | Milk, Cheese and Yoghurt |  |  | |  |
| w/b 27/04/20 | 20-25 | Meat, Fish, Poultry and Eggs |  |  | |  |
| w/b 04/05/20 | 26-30 | Soya, Tofu, Beans, Nuts and Seeds |  |  | |  |
| w/b 11/05/20 | 31-32 | Butter, Oils and Margarine |  |  | |  |
| w/b 18/05/20 | 33-34 | Sugar and Syrup |  |  | |  |
| Half term Monday 25th May to Friday 29th May 2019  **Year 11 Study leave begins** | | | | | |  |
|  | Practice Past Exam Papers  Revisit Topics/Complete Revision Activities  Use **SENECA** Revision app | | | |  | |
| GCSE FOOD PREPARATION AND NUTRITION EXAMINATION  1 hour and 45 mins  50% of GCSE Result  **Date: TBC** | | | |
| Good Luck!  Read all the question fully before beginning your answer.  There will be regular in **class tests** on the subjects set to assess progress.  Please ensure you use the KS4 Recipe booklet to select appropriate recipes when directed to do so.  This is available on the **pupil shared area/Eduqas food.** | | | | | |  |