

	Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer Term 1	Summer Term 2
Key Concepts	Food Safety/Spoilage Macro/ Micro Nutrients <ul style="list-style-type: none"> - Functions - Sources - Deficiency - Excess Sauce Making <ul style="list-style-type: none"> - Functions - Types - Recipes - Food Science - Nutrition Pastry Making <ul style="list-style-type: none"> - Types - Recipes - Food Science - Nutrition 	Raising Agents <ul style="list-style-type: none"> - Function - Chemical - Biological - Steam - Mechanical (Air) Uses Of Micro-Organisms in Food Industry <ul style="list-style-type: none"> - Yeast - Moulds - Bacteria Cake Making <ul style="list-style-type: none"> - Types - Ingredients - Method - Faults - Food Science - Nutrition PPE Revision	Cereals <ul style="list-style-type: none"> - Secondary Processing of wheat, rice, oats - Properties of wheat flour Pasta Making <ul style="list-style-type: none"> - Quantities of Ingredients and their functions in pasta making Where Food Comes From Grown Food <ul style="list-style-type: none"> - Intensive Farming - Organic - GM crops Reared Food <ul style="list-style-type: none"> - Factory Farming - Free Range - Red Tractor Symbol - RSPCA Assured Symbol Caught Food <ul style="list-style-type: none"> - Fishing Methods - Sustainable Fishing 	Food Waste <ul style="list-style-type: none"> - Household Waste - Producer/Retailer Waste - Reducing Waste Packaging <ul style="list-style-type: none"> - Types - Functions Food Labelling <ul style="list-style-type: none"> - Regulations - Compulsory Information - Nutritional Info Food Miles and Carbon Footprint <ul style="list-style-type: none"> - Food Miles definition - Reducing Food Miles - Carbon footprint definition - Reducing carbon footprint Global Food Production <ul style="list-style-type: none"> - Climate change - Food poverty - Food security Food Processing <ul style="list-style-type: none"> - Primary - Secondary 	NEA 1 Practice Food Investigation Task	NEA 2 Practice Food Preparation Task

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				Food Fortification/Modification		
Themes	Food Safety Nutrients Sauce making Pastry Making	Raising Agents Microbes Cake Making	Cereals Where Food Comes From	Food Wastage Packaging/Labelling Food Production		
Writing Whole school literacy focus	Subject specific vocabulary Evaluation techniques Exam writing styles	Subject specific vocabulary Evaluation techniques Exam writing styles	Subject specific vocabulary Evaluation techniques Exam writing styles	Subject specific vocabulary Evaluation techniques Exam writing styles	Subject specific vocabulary Evaluation techniques Exam writing styles	Subject specific vocabulary Evaluation techniques Exam writing styles
Spiritual, Moral, Social and Cultural theme (SMSC) Fundamental British Values	Origins of basic ingredients. Preparation of ingredients from other countries. Cooking of dishes from other cultures. Re-cycling, re-using and economical use of materials.	Origins of basic ingredients. Preparation of ingredients from other countries. Cooking of dishes from other cultures. Re-cycling, re-using and economical use of materials.	Origins of basic ingredients. Preparation of ingredients from other countries. Cooking of dishes from other cultures. Re-cycling, re-using and economical use of materials.	Origins of basic ingredients. Preparation of ingredients from other countries. Cooking of dishes from other cultures. Re-cycling, re-using and economical use of materials.	Origins of basic ingredients. Preparation of ingredients from other countries. Cooking of dishes from other cultures. Re-cycling, re-using and economical use of materials.	Origins of basic ingredients. Preparation of ingredients from other countries. Cooking of dishes from other cultures. Re-cycling, re-using and economical use of materials.
Key Assessment Focuses, Suggested Assessments and Feedback Week	QMA 1 Nutrition Test. Practical weekly assessment.	QMA 2 Sauces/Pastry Test. Practical weekly assessment.	QMA 3 Bread Making/Cereals Test. Practical weekly assessment.	QMA 4 Food Wastage Exam Question. Practical weekly assessment.	QMA 5 NEA 1 Practice	
Special Events		Christmas Bake Off Competition		Easter Bake Off Competition	Masterchef Competition at WVRC	
Possible Visits						

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