

## Culcheth High School Key Stage 4 Curriculum Map 2024 - 2025

**Subject:** Food Preparation and Nutrition Year 10

**Exam Board:** EDUQAS



**CULCHETH  
HIGH SCHOOL**  
THE BEST THAT WE CAN BE

	Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer Term 1	Summer Term 2
Key Concepts	<b>Fruits and Vegetables</b>  Provenance Classification Processing Nutrition Uses Hygiene and safety Preservation Food Science Technical Developments Food Waste Carbon Footprint	<b>Milk and Dairy</b>  Provenance Classification Processing Nutrition Uses Hygiene and safety Preservation Food Science Technical Developments Food Waste Carbon Footprint	<b>Cereals</b>  Provenance Classification Processing Nutrition Uses Hygiene and safety Preservation Food Science Technical Developments Food Waste Carbon Footprint	<b>Meat, Fish, Poultry, Eggs</b>  Provenance Classification Processing Nutrition Uses Hygiene and safety Preservation Food Science Technical Developments Food Waste Carbon Footprint	<b>Butter, Oil, Margarine, Sugar and Syrup</b>  Provenance Classification Processing Nutrition Uses Hygiene and safety Preservation Food Science Technical Developments Food Waste Carbon Footprint	<b>PPE Revision</b> <b>PPE</b> <b>NEA1 Introduction</b> <b>Beans, nuts, pulses and vegetarian alternatives</b> Provenance Classification Processing Nutrition Uses Hygiene and safety Preservation Food Science Technical Developments Food Waste Carbon Footprint
Themes	<ul style="list-style-type: none"> <li>Fruit and veg</li> </ul>	<ul style="list-style-type: none"> <li>Milk and Dairy</li> </ul>	<ul style="list-style-type: none"> <li>Cereals</li> </ul>	<ul style="list-style-type: none"> <li>Meat, Fish, Poultry, Eggs</li> </ul>	<ul style="list-style-type: none"> <li>Butter, Oil, Margarine, Sugar and Syrup</li> </ul>	<ul style="list-style-type: none"> <li>PPE topics</li> <li>Beans, nuts and seeds</li> <li>Nea 1 introduction</li> </ul>
Writing whole school literacy focus	<ul style="list-style-type: none"> <li>Subject specific vocabulary</li> </ul>	<ul style="list-style-type: none"> <li>Subject specific vocabulary</li> </ul>	<ul style="list-style-type: none"> <li>Subject specific vocabulary</li> </ul>	<ul style="list-style-type: none"> <li>Subject specific vocabulary</li> </ul>	<ul style="list-style-type: none"> <li>Subject specific vocabulary</li> </ul>	Subject specific vocabulary



	<p>practicals and how they can be fixed.</p> <ul style="list-style-type: none"> <li>• <b><u>Leadership</u></b> -peer self-assessment and feedback</li> <li>• <b><u>Organisation</u></b> - equipment, times and remembering ingredients.</li> <li>• <b><u>Ability to work under pressure</u></b> - 1hr lessons with high skilled dishes, QMAs, and assessments.</li> </ul>	<p>practicals and how they can be fixed.</p> <ul style="list-style-type: none"> <li>• <b><u>Leadership</u></b> -peer self-assessment and feedback</li> <li>• <b><u>Organisation</u></b> - equipment, times and remembering ingredients.</li> <li>• <b><u>Ability to work under pressure</u></b> - 1hr lessons with high skilled dishes, QMAs, and assessments.</li> </ul>	<p>practicals and how they can be fixed.</p> <ul style="list-style-type: none"> <li>• <b><u>Leadership</u></b> -peer self-assessment and feedback</li> <li>• <b><u>Organisation</u></b> - equipment, times and remembering ingredients.</li> <li>• <b><u>Ability to work under pressure</u></b> - 1hr lessons with high skilled dishes, QMAs, and assessments.</li> </ul>	<p>practicals and how they can be fixed.</p> <ul style="list-style-type: none"> <li>• <b><u>Leadership</u></b> -peer self-assessment and feedback</li> <li>• <b><u>Organisation</u></b> - equipment, times and remembering ingredients.</li> <li>• <b><u>Ability to work under pressure</u></b> - 1hr lessons with high skilled dishes, QMAs, and assessments.</li> </ul>	<p>practicals and how they can be fixed.</p> <ul style="list-style-type: none"> <li>• <b><u>Leadership</u></b> -peer self-assessment and feedback</li> <li>• <b><u>Organisation</u></b> - equipment, times and remembering ingredients.</li> <li>• <b><u>Ability to work under pressure</u></b> - 1hr lessons with high skilled dishes, QMAs, and assessments.</li> </ul>	<p>practicals and how they can be fixed.</p> <ul style="list-style-type: none"> <li>• <b><u>Leadership</u></b> -peer self-assessment and feedback</li> <li>• <b><u>Organisation</u></b> - equipment, times and remembering ingredients.</li> <li>• <b><u>Ability to work under pressure</u></b> - 1hr lessons with high skilled dishes, QMAs, and assessments.</li> </ul>
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