

Food

Term							
1	2		3	4		5	6
							Extras

Key Stage 4

Year 10	Food safety & Hygiene The functions & properties of food		The nutritional properties of food.	Christmas	Combining ingredients. Preparation sheet for yr 10 exam.	Equipment in a test kitchen. Cont'd preparation for exam. Controlled assessment.	Easter	Food production Standard components in food processing. Controlled assessment	
Year 11		Controlled assessment Labelling & packaging			Controlled assessment. Acids and alkalis.	Preparation sheet & revision		Revision	

Key Stage 5

Year 12	Nutrients, energy & food additives. Influences of culture.	Health, dietary needs of individuals, food choice.	Christmas	Issues affecting the design of new products, design in practice.	Communication methods. Food labelling.	Food safety & hygiene. Health safety and quality.	Revision	Application of Food Science and Nutritional Principles
	Basic skills	Coursework		Coursework	Coursework			Exam Technique
Year 13	The beneficial and detrimental effect of micro-organisms and enzymes.	Design in Practice Product development. Design in the Human Context.		Systems and Control. Legislation.	Preservation methods and extending shelf-life		Revision / Exam Technique	
	Coursework	Coursework		Coursework	Revision/ Exam Technique			
Easter								