

Subject Title Food Preparation and Nutrition - Curriculum Long Term Planning

Year 10		HT1	HT2	HT3	HT4	HT5	HT6
subject	Big Idea	<u>Food Safety</u> Microorganisms, Enzymes, Food spoilage, bacterial contamination microorganism used in food production	<u>Food Choice</u> factors affecting food choice, food labelling and marketing, Sensory Evaluation	<u>Food Science</u> Recap – Function and chemical properties of nutrients - protein, carbohydrates	<u>Food Science</u> Function and chemical properties of fats (sensory testing of fats and oils) fruit and veg (oxidation/enzymic browning)	<u>Food Provenance</u> Food sources, Gm Foods, farming, environmental issues associated with food, sustainability	<u>Food Provenance</u> Food Production – primary and secondary stages, Effects of processing, technologies/modified foods
	Food Skills	Practicals – Paneer cheese, Chelsea buns	Practicals – family meal,	Practicals – choc mousse, lemon meringue pie, flaly pastry, emulsions	Practicals – cakes,	Practicals – cheese production?	
	Assessment	Revision Questions on Micro-organisms and food safety, Food spoilage	Practical Planning activity – Family Meal	Exam Revision Question on Properties of Protein and carbohydrates	End of topic revision test on Food Science relating to properties of fat, oils and fruit and veg. Use some multiple choice past exam questions	Past exam question (12 marker) on Food sources and GM Foods	Past Exam Question (12 marks) on Primary or secondary food production
	Assessment Intent	To check learning and understanding of the topic	Planning practical to demonstrate application of knowledge of meal planning. Practical to demonstrate new practical skills. Practical is marked using the NEA2 mark scheme for feedback.	To check learning and understanding of the scientific principles of proteins – coagulation, and fermentation.	To check pupils knowledge of plasticity, oxidation (related to the cooking and storing of fruit and vegetables).	To review ability to write an extended response to a longer exam question related to an aspect of Food Provenance.	To review students ability to write an extended answer. To carry out peer assessment for students to look at different responses.
Wider Curriculum Links	Literacy, numeracy, values – responsibility, team work,	Literacy, numeracy, SMSC. Values – team work, considering needs of others in society	Literacy, numeracy,	Literacy, numeracy, Working as a team	Literacy, SMSC. Environmental issues relating to food production, GM foods	Literacy, SMSC. Environmental issues relating to food production	

