



	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
Year 7	<p>Food Skills for Life This includes a range of basic skills including health and safety, hygiene standards, healthy eating and nutrition. Practical cooking tasks.</p>					
Year 8	<p>World Foods This includes food miles, Fairtrade, cooking methods, seasonal foods and healthy eating. Practical cooking tasks.</p>					
Year 9	<p>Healthy Eating This includes 5 a day, food labelling and special diets. Practical cooking tasks.</p>					
Year 10 Food and Nutrition	<p>Fruit and Vegetables Theory, Knowledge, Understanding and associated Practical work</p>	<p>Milk, Cheese and Yoghurt Theory, Knowledge, Understanding and associated Practical work</p>	<p>Cereals (including flours, breakfast cereals, bread and pasta) Theory, Knowledge, Understanding and associated Practical work</p>	<p>Meat, fish, poultry, eggs Theory, Knowledge, Understanding and associated Practical work</p>	<p>Butter, oils, margarine, sugar and syrup Theory, Knowledge, Understanding and associated Practical work</p>	<p>Soya, tofu, beans, nuts, seeds Theory, Knowledge, Understanding and associated Practical work</p>
Year 11 Food and Nutrition	<p>Controlled Assessment Task This task accounts for 40% of the pupils GCSE. Pupils have to research, plan, trial and prepare a 2 course meal with accompaniments on the theme of International Cuisine.</p>		<p>Controlled Assessment Task This task accounts for 40% of the pupils GCSE. Pupils have to research, plan, trial and prepare a 2 course meal with accompaniments on the theme of International Cuisine Term 4 includes their final practical exam where they have to prepare their chosen dishes.</p>		<p>Exam Revision and supporting practical lessons</p>	<p>Final exam Accounts for final 40% of GCSE grade.</p>