

## KS4 Curriculum Delivery 2017-2018 (GCSE Food Preparation and Nutrition)

	<b>Autumn 1 Sept-Oct</b>	<b>Autumn 2 Oct-Dec</b>	<b>Spring 1 Jan-Feb</b>	<b>Spring 2 Feb-April</b>	<b>Summer 1 April-May</b>	<b>Summer 2 May-July</b>
<b>Year 9</b>	Introduction to Food Preparation and Nutrition  Commodity 1: Fruit and Vegetables inc. Potatoes	Commodity 2: Milk, Cheese and Yoghurt  <b>Assessment Point 1 Examination</b>	Core 1: The Principles of Nutrition  <b>Mock NEA1 Assessment (Food Science Investigation)</b>	Commodity 3: Meat, Poultry, Fish and Eggs  <b>Assessment Point 2 Examination</b>	Core 2: Diet and Good Health  <b>Mini Mock NEA 2 (Food Preparation)</b>	Core 3 & 4: The Science of Food & Food Spoilage  <b>Assessment Point 3 Examination</b>
<b>Year 9-10 Summer Project:</b> Core 5: Food Provenance & Food Waste						
<b>Year 10</b>	Commodity 4: Butter, Oils, Margarine, Sugar and Syrup	Core 6 : Cultures & Cuisines  <b>Mock NEA1 Assessment (Food Science Investigation) Assessment Point 1 Examination</b>	Commodity 5: Cereals	Core 7: Technological Developments  <b>Assessment Point 2 Examination</b>	Commodity 6: Soya, Tofu, Beans, Nuts and Seeds  <b>Mini Mock NEA 2 (Food Preparation)</b>	Preparation for Non-Examination Assessments  <b>Assessment Point 3 Examination</b>
<b>Year 10-11 Summer Project:</b> Core 8: Factors affecting food choice						
<b>Year 11</b>	<b>NEA1:</b> Food Science Investigation Practical Skills	<b>NEA1:</b> Food Science Investigation Practical Skills <b>NEA2:</b> Food Preparation Assessment	<b>NEA2:</b> Food Preparation Assessment  Practical Assessment	<b>NEA2:</b> Food Preparation Assessment (Coursework)	Exam Preparation and Revision	

*\*Lesson activities subject to change dependant on school calendar planned activities*

## KS4 Curriculum Delivery 2017-2018 (Level 1/2 Hospitality and Catering)

	<b>Autumn 1 Sept-Oct</b>	<b>Autumn 2 Oct-Dec</b>	<b>Spring 1 Jan-Feb</b>	<b>Spring 2 Feb-April</b>	<b>Summer 1 April-May</b>	<b>Summer 2 May-July</b>
<b>Year 9</b>	<b>Unit 1-</b> LO1- Understand the environment in which hospitality and catering providers operate.	<b>Unit 1-</b> LO4- Know how food can cause ill health.  <b>Assessment Point 1 Examination</b>	<b>Unit 2-</b> LO1- Understand the importance of nutrition when planning menus.	<b>Unit 2-</b> LO2- Understand menu planning.  <b>Assessment Point 2 Examination</b>	<b>Unit 2-</b> LO3- Be able to cook dishes	<b>Unit 2-</b> LO3- Be able to cook dishes  <b>Assessment Point 3 Examination</b>
<b>Year 9-10 Summer Project:</b> Revision of Year 9 units of work completed						
<b>Year 10</b>	<b>Unit 2-</b> LO2- Understand menu planning.	<b>Unit 2-</b> LO3- Be able to cook dishes.  LO1- Understand the importance of nutrition when planning menus.  <b>Assessment Point 1 Examination</b>	<b>Unit 2-</b> LO2- Understand menu planning.  <b>International Assessment Task.</b>	<b>Unit 2-</b> LO1- Understand the importance of nutrition when planning menus.  <b>Unit 1-</b> LO4- Know how food can cause ill health.  <b>Assessment Point 2 Examination</b>	<b>Unit 1-</b> LO1- Understand the environment in which hospitality and catering providers operate.	<b>Unit 1-</b> LO1- Understand the environment in which hospitality and catering providers operate.  <b>Assessment Point 3 Examination</b>
<b>Year 10-11 Summer Project:</b> British Cuisine Research Project						
<b>Year 11</b>	<b>Unit 2-</b> LO1- Understand the importance of nutrition when planning menus.  LO2- Understand menu planning.	<b>Unit 2-</b> LO2- Understand menu planning.	<b>Unit 1-</b> LO1- Understand the environment in which hospitality and catering providers operate.  <b>Unit 1-</b> LO2- Understand how hospitality and catering provisions operate.	<b>Unit 1-</b> LO3- Understand how hospitality and catering provision meets Health and Safety requirements.  LO4- Know how food can cause ill health.	<b>Final Exam to be completed here.</b>	

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