Food & Nutrition Curriculum Map (KS4)

Pearson / Edexcel (BTEC's) [2022 - 2023]











Revision

Analysis and Evaluation

Making 3 dishes

Sensory

Testing

Planning

NEA 2 Food Technical Skills

Food Practical task – Research

NEA 2

35% GCSE

Revision -Mocks

Assess 5

Year 11 - Term 3

Year 11 – Term 2

sources Olfactory



C-Planning for the final menu

Year 11 - Term 1

NEA 1

Analysis and evaluation



food and

Bacteria are

quickly

60°C Bacter

Food and the environment



Assess 3

Analysis and evaluate

Assess 2

British and international cuisine

> Sensory evaluatión

Factors affecting food



Buying, storing, Preparing, cooking and serving

Food sources environment

Temperature danger zone

Sustainability, processing and production

Technological developments

grown, reared and caught

Year 10 - Term 3 - Food Provenance

Key Concept: Where and how ingredients are

NEA 1 Mock

Practical Skills presentatio n of dishes

Food Investigation task - Research 15% GCSE

Investigation





Assess 1



Coagulation







ood Safety

FAIRTRADE

Microorganism's in food production

Food spoilage and contamination Functional and chemical properties of food

Cooking of food and heat transfer

Nutritional needs and health

Energy needs

Micro Nutrients Vitamins. minerals and water Macro/Micro Nutrients

Protein, Fat, Carbohydrate Vitamins and Minerals

Year 10 - Term 2 - Food Choice





Year 10 - Term 2 - Food Safety

Key Concept: Understand how micro-organisms cause food spoilage

Year 10 - Term 1 - Food Science

Key Concept: How nutrients react to food preparation processes and cooking methods

Year 10-Term 1-Food Nutrition and Health Key Concept: Source, function, deficiency, excess