Overview Preparation and Nutrition		Curriculum Long Term Planning Overview	Key Stage 4	Subject Area: Food Preparation and Nutrition	Academic Year: 2018-19
------------------------------------	--	--	-------------	--	------------------------

Year	Study Modules	Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer Term 1	Summer Term 2
Year 10	Study Modules	Food and Nutrition Healthy eating guidelines, macro nutrients (fat, protein, carbohydrate energy, fibre, water) using software for nutritional analysis	Food and Nutrition Micronutrients (calcium, iron, water soluble and fat soluble vitamins) Dietary related diseases, special diets	Food Science Sensory analysis, raising agents (chemical, mechanical and biological)	Food Science Fats, protein, sugars and starches Cheese making	Food Hygiene Methods of food contamination, pathogenic bacteria, temperature zones, food preparation and storage, risk assessment	Preparation for Year 11 Meal planning task including research Recipe ideas Nutritional analysis 3 hour practical exam and sensory analysis
	Assessment	Mock exam	Mock exam	Experimental work and mock exam	Experimental work and mock exam	Mock exam	Mock practical exam

Year	Study Modules	Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer Term 1	Summer Term 2
Year 11	Study Modules	NEA 1 Food Science Investigation Secondary research Hypothesis and outline of investigations Four experiments with write-ups Final conclusions and application of findings	NEA 2 Food Preparation Task Research plan Primary and secondary research Analysis Recipe ideas and technical skills	NEA 2 Food Preparation Task Making and testing ideas Planning the final menu Time plan Mutrition and costing Evaluation	Sustainability and Food Provenance Farming methods (organic, intensive, free range) The 6 Rs GM foods Food production and processing Packaging, labelling and marketing	Revision and Exam Technique	
	Assessment		Mock exam		Mock exam		