The school taught students to act with integrity and kindness so they went on to demonstrate excellence in their chosen field. It was a place where everyone belonged.



Food and Nutrition Assessment Overview 2022-2023

Year Group	HT1	HT2	НТ3	HT4	НТ5	НТ6
7	Safety in the Kitchen — booklet assessment Food Preparation Skills		Healthy Eating — booklet assessment Food Preparation Skills		Making the Right Choices — booklet assessment Food Preparation Skills	
8	Cereal Grains — booklet assessment Food Preparation Skills		Food Commodities — booklet assessment Food Preparation Skills		Where Food Comes From — booklet assessment Food Preparation Skills	
9	Nutrition 1 — booklet assessment Food Preparation Skills		Nutrition 2 — booklet assessment Food Preparation Skills		Fake Away — booklet assessment Food Preparation Skills	
10	Food Nutrition and Health Protein — test Carbohydrates — test Food Preparation Skills	Food Nutrition and Health Fats — test Vitamins — test Minerals — test Food Preparation Skills	Food Safety Food spoilage and contamination — test Principles of food safety — test Food Preparation Skills	Food Choice Factors affecting food choice — test British and International Cuisines — test Sensory Evaluation — test Food Preparation Skills	Food Provenance Environmental impact and sustainability of food — test Food processing and production — test Food Preparation Skills	Food Science Heat transfer – test Functional properties – test Chemical properties – test Food Preparation Skills
11	NEA: Task 1 Food Investigation	NEA: Task 1 Food Investigation Deadline Friday 16 th December 2022	NEA: Task 2 Food Preparation 3-hour practical assessment	NEA: Task 2 Food Preparation Deadline Monday 17 th April	Food Preparation and Nutrition revision Exam Practice	GCSE EXAM Paper 1 Food Preparation and Nutrition 1 hour 45 minutes 100 marks



