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 Curriculum Overview 2022-2023

Year Group	HT1	HT2	нт3	HT4	нт5	НТ6
7	Safety in the Kitchen Safety and Hygiene Bacteria Growth The 4Cs Food Preparation Skills		Healthy Eating Nutrition Hydration The Eatwell Guide Food Preparation Skills		Making the Right Choices Rules for Healthy Living Sensory Analysis Packaging and Labelling Food Preparation Skills	
8	Cereal Grains Safety and Hygiene Cereal Grains Sensory Analysis - bread Food Preparation Skills		Food Commodities Fruit and Vegetables Milk and Dairy Products Meat and Fish Food Preparation Skills		Where Food Comes From Food Miles British Cuisine International cuisine Food Preparation Skills	
9	Nutrition 1 Safety and Hygiene Nutrition Carbohydrates Food Preparation Skills		Nutrition 2 Protein Fats Vitamins and Minerals Food Preparation Skills		Fake Away Linked project with DT Design Brief and Ideas Time Planning Food Preparation Skills	
10	Food Nutrition and Health Protein Carbohydrates Food Preparation Skills	Food Nutrition and Health Fats Vitamins Minerals Food Preparation Skills	Food Safety Food spoilage and contamination Principles of food safety Food Preparation Skills	Food Choice Factors affecting food choice British and international cuisines Sensory evaluation Food Preparation Skills	Food Provenance Environmental impact and sustainability of food Food processing and production Food Preparation Skills	Food Science Heat transfer Functional properties Chemical properties Food Preparation Skills
11	Food Science NEA: Task 1 Food Investigation	NEA: Task 1 Food Investigation Deadline Friday 16 <sup>th</sup> December 2022	NEA: Task 2 Food Preparation 3-hour practical assessment	NEA: Task 2 Food Preparation Deadline Monday 17 <sup>th</sup> April	Paper 1 Food Preparation and Nutrition Exam preparation and revision	