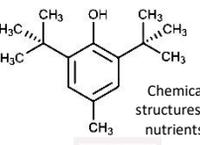
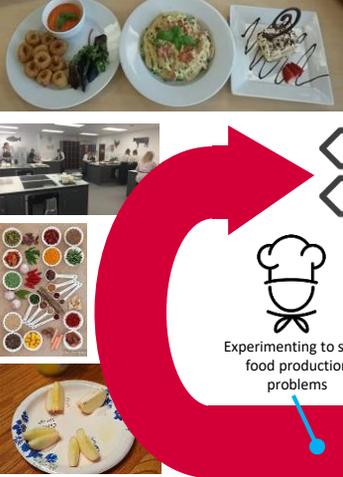


ROUNDWOOD PARK

Food Preparation & Nutrition

Level 3 diploma in food science and nutrition



Food safety, micro-organisms. Bacteria, yeasts and moulds.

Cook 4 trial dishes.

Bridging course for level 3

Introduction to AQA Food preparation and Nutrition

Food poisoning and inspectors.

Recap knife skills and all food hygiene knowledge.

Achieve dish of the day or a distinction for your work

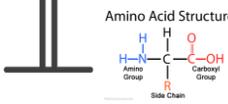
Carryout sensory analysis on your muffins.

Analyse and Evaluate: Food diary

Learn knowledge of nutrients



Experimenting to solve food production problems



Investigations and experiments

UNIT 3 & 4

Level 1 NEA completed.

Visit to professional kitchen/industry

Revise for and sit your actual GCSEs- good luck!

NEA TASK 2

AO1: Demonstrate knowledge and understanding of nutrition, food, cooking and preparation.

Demonstrate Skills and Techniques year 9 core.

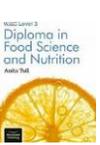
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Preservation

UNIT 1

Demonstrate Skills and Techniques level 3.

Lead the department by cooking for the sportsperson's dinner.

Mock Exams

AO2: Apply knowledge and understanding of nutrition, food, cooking and preparation.

Why are people vegans?

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Food allergies

UNIT 2

Level 1 written exam

Attend intervention sessions to help you with key terms.

Mock Exams

AO3: Plan, prepare, cook and present dishes, combining appropriate techniques.

Be inspired! Watch Master Chef!

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Ensuring food is safe to eat.

UCAS applications

Production methods

Prepare your hypothesis

NEA TASK 1

AO4: Analyse and evaluate different aspects of nutrition, food, cooking and preparation.

Attend Options Evening for GCSEs

CORE ASSESSMENT

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YEAR 13

Level 3 Diploma in Food Science and Nutrition

Production methods

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Production methods

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YEAR 13

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