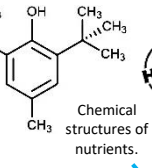
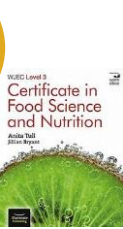


ROUNDWOOD PARK

Food Preparation & Nutrition

Level 3 diploma in food science and nutrition

YEAR 13



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

YEAR 12

FACILITATED INDEPENDANCE
KS5

Introduction to AQA Food preparation and Nutrition

YEAR 10

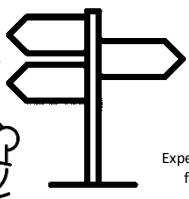
GUIDED SUPPORT
KS4

Recap knife skills and all food hygiene knowledge.

YEAR 8

Carryout sensory analysis on your muffins.

REVISE FOR AND SIT YOUR ACTUAL EXAMS - GOOD LUCK!



Investigations and experiments.

UNIT 3 & 4

MOCK EXAMS

UNIT 2

Food allergies. Ensuring food is safe to eat.

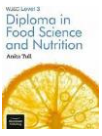
Demonstrate Skills and Techniques level 3.

Pork pie, sour dough, enriched dough, choux pastry, flaky pastry, filo pastry, meringue, using gelatine, Genoese sponge, sauces, salmon on paupiette, chicken liver pate, hollandaise, mouse,

Level 1 written exam.

UCAS applications.

Production methods.



UNIT 1

MOCK EXAMS

Visit to professional kitchen/industry

Understand key terminology eg
- Caramelisation
- Maillard reaction
- Plasticity
- Coagulation
- Dextrinisation

Research and plan your NEA 2. Cook 4 trial dishes. Lead the department by cooking for the sportsperson's dinner.

Buy a revision guide and use it!

Exam practice questions.

Attend intervention sessions to help you with key terms.

Use SENACA as a revision tool.

Carryout 4 practical experiments.

Demonstrate Skills and Techniques year 9 option. Burger, carbonara, chicken Kiev, calzone, food investigation and design and make cake.

REVISE FOR AND SIT YOUR ACTUAL GCSEs - GOOD LUCK!

NEA TASK 2

MOCK EXAMS

REVISION

NEA TASK 1

AQA food preparation and nutrition

YEAR 11

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

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

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

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

MOCK EXAMS

Demonstrate Skills and Techniques year 9 core. Halloumi kebabs, dough-based starter, spring rolls, chopping techniques, cultural main course, beetroot brownies, dessert of choice.

OPTION ASSESSMENT
1. Food safety
2. Marbled sponge
3. Key terminology

Be inspired! Watch Master Chef!

Complete your options form.

CORE ASSESSMENT
1. Vegan
2. Analysing a recipe
3. Presentation challenge

GCSE OPTIONS EVENING

YEAR 9

Food poisoning and inspectors.

Pasta making

Presentation challenge

Why are people vegans?

Knowledge of Gelatinisation!

Develop good independent study habits.

Cook some Christmas goodies!

Shortcrust pastry and rubbing in.

Demonstrate and Apply Knowledge: Aeration and folding technique.

Food labelling and GDA.

ASSESSMENT
1. Key terms
2. Flow chart
3. Own choice pasta dish

Your first Y7 food lesson:

Demonstrate Skills and Techniques year 7. Layered salad, Flapjack, Cheese and onion bread, Scones, Goujons, Muffins

Demonstrate bread techniques skills

Be inspired! Watch the Great British Bake Off!

Knife skills Claw and bridge technique.

Demonstrate and Apply Knowledge: The Eatwell Guide

Introduction to the Food Room: Health and safety

Introduction to Food and Nutrition

YEAR 7

KS3

ASSESSMENT
1. Food safety
2. Health and safety
3. Sensory analysis

Analyse and Evaluate: Food diary

Learn knowledge of nutrients

DIRECT INSTRUCTION