

Curriculum Map Food Science & Nutrition - Kesteven and Sleaford High School



| | Autumn 1 | Autumn 2 | Spring 3 | Spring 4 | Summer 5 | Summer 6 |
|----------------|---|---|--|--|---|--|
| Year 10 | Nutrition: The relationship between diet & Health Needs of specific groups Energy Balance Macro Nutrients Protein Fats Carbohydrates | Micro Nutrients: Vitamins Minerals Water Nutrients in Food Cooking & Food Preparation Food Science Sensory Properties Food Safety | Food: Food Provenance Food Security Technological Developments Skills Requirement Knife Skills Preparation & Techniques Cooking Methods Sauces | Food Contd: Development in Culinary traditions Factors Influencing Food Choice Revision Past Paper Practice Practice NEA1 | Skills Requirement Cont.: Set a Mixture Raising Agents Dough Judge and Manipulate sensory properties | Planning for NEA NEA1 Revisit Food Science Unit |
| | Assessment: End of Unit test. Practical Assessments Homework questions | | Assessment: End of Unit test. Practical Assessments Homework questions Practice NEA1 | | Summer Assessment. Home work: Practical Assessments | |
| Year 11 | Food: Food Provenance Food Security Technological Developments Development in Culinary traditions Factors Influencing Food Choice | Skills Requirement Knife Skills Preparation & Techniques Cooking Methods Sauces Set a Mixture Raising Agents Dough Judge and Manipulate sensory properties | NEA2 Research Planning Action Practical Evaluation Conclusion | Completion of NEA2 & Submission | Revision Techniques Revision Topics Preparing for written Examination | Revision Techniques Revision Topics Preparing for written Examination |
| | Assessment: Mock Examinations Homework: Past paper questions End of Unit Tests | | NEA2 Marking & Standardisation | | Assessment: Practice Questions | |

