

Food Preparation and Nutrition AQA Curriculum Map 2020/21

Mossbourne Community Academy Art Department Schemes of Work	
Year 7	
Practical - general practical skills, knife skills, preparing fruit and veg, use of the cooker and equipment, cooking methods, sauce making, dough, raising agents. Food Safety	Curriculum knowledge - Nutritional Needs and Health, Micro- and Macro- Nutrients
Year 8	
Practical - general practical skills, knife skills, preparing fruit and veg, use of the cooker and equipment, cooking methods, sauce making, dough, raising agents. Food Safety	Curriculum knowledge- Food Provenance: Environmental impact and sustainability
YEAR 9	
Curriculum knowledge Nutritional Needs and Health, Food Choice, Food Science	Practical skills
YEAR 10	
Macro- and Micro Nutrients, Food Provenance, Food Science	Practical skills
YEAR 11	
Coursework NEA1 and NEA2	Revision
Yr 12	
n/a	
Yr 13	
n/a	

KEY STAGE 3 Taught on Carousel

YEAR 7: 1 double lesson per week of Art, Textiles, Design Technology **or** Food Technology on a 6-7-week carousel taught in mixed ability groups

YEAR 8: 1 double lesson per week of Art, Textiles, Design Technology **or** Food Technology on a 6-7-week carousel taught in banded ability groups due to students being in Sets for Science.

KEY STAGE 4

YEAR 9: 1 double lesson per week

Week 1:

Curriculum knowledge - Nutritional Needs and Health (Balanced diet, Energy needs, Diet nutrition and health, Nutritional analysis), Food Choice (Factors affecting food choice, British and international cuisines, Sensory evaluation), Food Safety (Food spoilage and contamination, Principles of food safety), Food Science (Cooking of Food and heat transfer, functional properties of food)

Week 2:

Practical skills - general practical skills, knife skills, preparing fruit and veg, use of the cooker and equipment, cooking methods, combing and shaping, sauce making, dough, tenderising and marinating, raising agents, setting mixtures.

YEAR 10: 1 double lesson and 1 single per week

Single lesson:

Curriculum knowledge - Macro- and Micro Nutrients (Protein, Carbohydrates, Fats, Vitamins, Minerals, Water), Food Provenance (Environmental impact and sustainability, Food processing and production), Food Science (Cooking of Food and heat transfer, functional properties of food)

Double lesson:

Practical skills - general practical skills, knife skills, preparing fruit and veg, use of the cooker and equipment, cooking methods, combing and shaping, sauce making, dough, tenderising and marinating, raising agents, setting mixtures.

February:

1 Mock exam: 3h exam + 3h preparation, post exam cleaning and analysis and evaluation (35% of 50% coursework)

YEAR 11: 1 double lesson and 1 single

September - March:

Coursework; 2 Externally set coursework tasks (50% GCSE grade):

NEA1 - Food Science, 15% coursework) September - November

NEA2 Food Preparation and Planning with Nutritional analysis December - March

April - June:

Revision on all 5 sections; Macro- Micro- Nutrients and Nutritional Needs and Health, Food Science, Food Choice, Food Safety, Food Provenance.