Curriculum Sequencing Plan: **Food**

| Year Group | Autumn Term | Spring Term | Summer Term |
|---|---|---|---|
| **7** | • Food Skills | • Food Skills | • Food Skills |
| **8** | • Hand held snacks | • Hand held snacks | • Hand held snack |
| **9** | • World foods | • World Foods | • World Foods |
| **10** | • Food spoilage<br>• Food preservation<br>• Food safety<br>• Food science<br>• Commodity Groups- Cereals, milk, butter and cheese<br>• Energy balance and nutritional guidelines<br>• Nutrition- Carbohydrates and Fat<br>• Skill development [preparation & cooking techniques]<br>• Mock examination 1 | • Nutrition- Protein<br>• Commodity groups- Meat, Poultry and Fish<br>• Food Choice<br>• Food Labelling<br>• Skill development [preparation & cooking techniques]<br>• Mock examination 2 | • Commodity Groups- Eggs, fruit, vegetables, beans and pulses<br>• Dietary Life stages<br>• Food Science<br>• Food security<br>• Sensory properties of food<br>• Skill development [preparation & cooking techniques]<br>• Mock examination 3 |
| **11** | • NEA1 – Food Investigation Task [15% of grade]<br>• NEA2 – Food Preparation Task [35%] of grade<br>• Mock examination 1 | • NEA2 – Food Preparation Task [35%] of grade | • Mock examination 2<br>• Major commodity groups<br>• Final Revision and examinations |