

Delivering exceptional learning experiences that enable all young people to thrive in a competitive world and lead successful and fulfilling lives.

### THE HIGHEST STANDARDS

Always set and deliver the highest standards: never settle for less.

#### INVEST TO ACHIEVE

Care about the now; create the very best for your future.

# EVERYONE IS VALUED

We are unique individuals working together to be the best.

### NO EXCUSES Create solutions, not excuses.

#### NEVER GIVE UP

Resilience is essential; self-belief drives improvement.

## CULTIVATE YOUR CHARACTER

Qualifications open doors; your character gets you through them.

### GCSE Food Technology Year 10 2023-2024

	Half Term 1	Week 0	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Holiday
			Fats P=cake	Fruit and veg P= Cottage pie	Meat P=Meatballs	Dairy P= Quiche	Eggs P= Cheese pasties	Pulses/Tasting evaluation	Assessment and marking	
	Half Term 2	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13- LC1	Week 14	Week 15	Holiday
		Nutrition - Dem Pie	Protein P= Fishcakes	Carbohydrates P= Ravioli	Fat P= Lemon Meringue pie	Vits/Mins	P = swiss roll	Assessment - Water /fibre	Pastry P =profiteroles	
	Half Term 3	Week 16	Week 17	Week 18	Week 19	Week 20				
		Special Diet P= Lasagne/roux	Healthy Eating	Hygiene/ safety P = scotch eggs	P= Goujons/ coleslaw	Storage / Assessment	Holiday			
	Half Term 4	Week 21	Week 22	Week 23	Week 24- LC2	Week 25	Week 26			
		Cooking Methods	Influences P = cheesecake	P= Brownies	Food styling	Culture/religion	P = Hot cross buns	Holiday		
	Half Term 5	Week 27	Week 28	Week 29	Week 30	Week 31	Week 32	Holiday		
		Raising Agents	Cake making	Bread Making	Trial NEA2	Trial NEA2	Trial NEA2			
	Half Term 6	Week 33	Week 34	Week 35	Week 36	Week 37	Week 38	Week 39- LC3		
		Recipe Choice	Practical NEA2	Practical NEA2	Trial Exa	minations	Provenance	Labelling		
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How does this year deliver your curriculum intent?

Y10 covers all the schemes of learning for the written examination which is worth 50% of the final grade. You will be prepared for your trials at the end of the year which will also involve a practical trial exam. The practicals throughout the year cover a wide range of skills that will equip you with high skills that you can choose to showcase in your practical exam.