

<p>THE HIGHEST STANDARDS</p> <p>Always set and deliver the highest standards: never settle for less.</p>	<p>INVEST TO ACHIEVE</p> <p>Care about the now; create the very best for your future.</p>	<p>EVERYONE IS VALUED</p> <p>We are unique individuals working together to be the best.</p>	<p>NO EXCUSES</p> <p>Create solutions, not excuses.</p>	<p>NEVER GIVE UP</p> <p>Resilience is essential; self-belief drives improvement.</p>	<p>CULTIVATE YOUR CHARACTER</p> <p>Qualifications open doors; your character gets you through them.</p>
---	--	--	--	---	--

GCSE Food Preparation and Nutrition Year: 10 2024-2025

	Week 0	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8
Half Term 1		Macro Nutrients/ Protein tasting	Fats - Practical Cake	Micro Nutrients/ Dietary Guidelines	Vit/Min- Practical Shepherd's Pie	Special Diets/Energy Needs & Nutritional Analysis	Diet - Practical Meatballs	Diet, nutrition and health/ diet related diseases	Nutrition - Practical Fishcakes
Half Term 2	HT1 Revision/ Assessment/CTG	Food achieve day - Heat Transfer and Cooking methods	Pasta making/ Sensory evaluation	Food science Proteins - Practical Lemon Meringue pie	Food science Carbohydrates	Gelatinisation - Practical Lasagne	Food Science Fats - Practical Chocolate Log	Holiday	
Half Term 3	Food science Fats - Emulsification Mayo making	Food Science - Practical Choux Pastry	Food Science Raising Agents - Practical Bread	Micro-organisms, Food spoilage, Contamination	Food safety - Practical Chicken Tikka Masala	Food achieve day - Food safety/ knife skills	Holiday		
Half Term 4	HT1-3 Revision/ Assessment/CTG	Advanced knife skills - Practical Chicken Goujons	Food labelling and marketing/ Sensory analysis	Traditional Cuisine - Practical theme choice decoration	Factors influence Food Choice - Hot Cross Buns	Holiday			
Half Term 5	Food sources and environment - Practical Fruit Tart	Food Achieve day - Food Provenance	Food Styling Practical	NEA 2 Trial - Intro/ Section A	NEA 2 Trial - Section A/C	NEA 2 Trial - Section C Timeplan	Holiday		
Half Term 6	Week 33	Week 34	Week 35	Week 36	Week 37	Week 38	Week 39		
	NEA 2 Trial - Section D Practical Exam (2 dishes)	NEA 2 Trial - Section E	Trial Written exam Revision	Y10 Trial Exams	Y10 Trial Exams	CTG/ Jam & lemon curd making	Technological developments		

How does this year deliver your curriculum intent?

Y10 covers all of the food preparation and nutrition content for the written examination. This is worth 50% of the final grade and is sat in Y11. The practical lessons will require you to apply your theoretical knowledge to make good quality dishes and in turn will help you to remember key aspects and assist you when applying it to examination questions. Throughout the year the practical lessons will develop the twelve practical AQA skills that you can choose to showcase in your practical exam in Y11. The Y10 course will prepare you for your trial written examination at the end of the year which will also involve a trial piece of coursework and trial practical exam.