

FOOD – Curriculum implementation			
Year 7	Year 8 Healthy Eating	Year 9 Global cuisine	KS4 Year 10. Year 11. Practical NEA 1 & 2
We do this because....			
<ul style="list-style-type: none"> – Introduces basic skills – weighing and measuring, Health and safety, use of equipment. – Creates interest and is fun – Builds independence. 	<ul style="list-style-type: none"> – We want pupils to reflect on their food choices – Planning skills for assessment (Design a healthy dish for a teenager) – Understand why a healthy diet is important – Understand the nutrients that are in food – Evaluate their own diet – Understand the changes they can make to their own diet to make it healthier – Benefits of healthy eating – Understanding wellbeing holistically - Environmental issues, food packaging, provenance, fair trade, food waste, factory farming, over fishing – Impact of over farming and fishing can have on the environment. 	<ul style="list-style-type: none"> – Understand why different countries/regions have developed their cuisines (Migration / history / TV Program. – Planning skills – Assessment (Design a dish from a cuisine of your choice). – Introduce Food science – functional and chemical properties of foods – experiments. – Introduce difference in diets from around the world and why there are such issues. Starvation etc. 	<ul style="list-style-type: none"> – Year 10 topics lightly introduced through KS3. – Practical dishes to be produced have an emphasis on planning own dishes to meet the question given. These planning / research / organisational skills / methods and knowledge have been used in the Y8 and Y9 assessments. – Mini NEA's are used for assessment introducing these ahead of Y11 final NEA 1 & 2.
It builds on prior knowledge of....			
<ul style="list-style-type: none"> – Skills may be learnt at home – Skills seen on TV shows – Introduction to cooking 	<ul style="list-style-type: none"> – Develop practical skills – knife drills, hot pans, boiling etc. – Reflective thinking – Healthy changes to dishes introduced. – Time management – Problem solving – Designing – Time planning – Working independently – Safe working practices, food hygiene, storage. 	<ul style="list-style-type: none"> – Practical skills are consolidated and stretched. – The design process (Planning – Design – Make – Evaluate). – Dishes produced contain methods with increased skill levels e.g., precise cutting of vegetables. – Sensory analysis. – Working independently. – How different dishes can be made healthier. 	<ul style="list-style-type: none"> – Greater emphasis is placed on working independently and to time frames as this is crucial when completing the Y11 NEA 1& 2 – NEA 1 – Food investigations – Relate to food science introduced in Y9. – NEA 2 – Can be a global cuisine or special/nutritional diet introduced in Y8 & Y9. – Practical classes focus on plating, garnishing and decorating dishes linked to NEA 2.

		<ul style="list-style-type: none"> - Use prior knowledge to evaluate nutritional content of the dishes produced. - Food hygiene – probing and cooking of foods. - How to reduce food hazards. 	
How this helps what will be learnt next....			
<ul style="list-style-type: none"> - Skills and knowledge are transferable to home life and Y8 - Practical skills are relevant to dishes that are produced in Y8 - Knowledge learnt for making dishes healthier, transferable to Y8 'Healthy eating' project - Understand safe working practices and food hygiene as well as personal hygiene in the kitchen. - Presentation and decoration 	<ul style="list-style-type: none"> - Skills and knowledge are transferable to home life and Y9 - Health and safety, food safety, food storage, bacteria - Knife skills - Why / where food comes from and links to global cuisine - Life skills – information for nutrition and health and how to make different dishes. 	<ul style="list-style-type: none"> - Nutritional, global cuisine, food science, provenance. All have a thread to Y10 & Y11 GCSE. - Skills and knowledge transferable to home. - Planning and organisational skills. - Time management – working to deadlines. 	<ul style="list-style-type: none"> - NEA 1 – Food investigations – Relate to food science - NEA 2 – Can be a global cuisine or special/nutritional diet - Practical classes focus on producing and serving three dishes in three hours.