Crompton House
Food Learning Journey

NEA II

A - Researching

B – Demonstrate technical skills

C – Planning for the final menu

D – Making the final dish

E – Analysis and evaluation

Food Preparation Assessment

Revision

REVISE

ReviseNOW!

EXAM

Post 16 Destinations

Apprenticeship

University

A Levels

Professional H & C Routes

NEA I

Cuisines

Food choice

Recap

A – Research

Food Investigation

C – Analysis and evaluate

B - Investigation

Sensory analysis

Food Science

Recap

YEAR 11

Fats and oils

Raising Agents

Protein

Carbohydrates

Cooking & Heat transfer

Food Science

Plasticity

Shortening

Caramelisation

Steam

Radiation

Oxidation

Chemical

Gluten Formation

Dextrinization

Aeration

Microorganisms and enzymes

Principles of food safety

Contamination

Food spoilage contamination

Signs of food poisoning

Food Safety

Environmental sustainability

Sustainability

Food and the environment

Food sources

YEAR 10

Preparing, cooking and serving food

Selecting appropriate cooking methods

Functions & Sources

Life Stages

Cultural

Moral

British

International

Sensory Testing

Food production

Food, Nutrition and Health

Macronutrients

Micronutrients

Nutritional needs and health

Food Choice

Influences of Food choice

Cuisines

Sensory Evaluation

Food Provenance

Food processing and production

Year 10
Students will carry out a range of scientific investigations to prepare them for NEA 1

KS4 – Food Preparation and Nutrition

Year 10 – 11
Student will cook a range of dishes linked to theory lessons.

Denaturation

Gelatinisation

Food Science

Special Diets and religion

Chemical

Biological

Balance diet

Minerals

Vitamins

Carbohydrates

In Year 9 learners will advance their cooking skills and link their dishes to nutrition, world foods and food science.

YEAR 9

Food Choice

Baking & Raising agents

Micronutrients

Macronutrients

Cuisines

Food Labelling

Mechanical

Nutritional analysis

Water

Fats

Proteins

Food Science

Heat transfer

Food Safety

Buying and storing food

In Year 8 learners will develop confidence of cooking a range of dishes and how food is linked to the environment.

YEAR 8

Food and Temperature

Healthy Eating – Recap eat well guide and nutrition

Energy Balance

Seasonal Foods

Food Bacteria

Healthy Eating

Diet Related Illness

Environment

Fats & Oils

Emulsification

Food safety in the kitchen (recap)

Practical routine (recap)

Nutrients

Food choice (diet analysis)

Fairtrade : ethics

Food Miles

Protein

Coagulation

Milk & Cheese production

Convection

Using the oven

Sensory Analysis

Health and Safety within the kitchen and food.

YEAR 7

In Year 7 learners will develop basic understanding of nutrition and culinary skills.

Dairy Foods

Carbohydrates

Fruit & Vegetables

Food Safety

Rubbing in method

Conduction

Using the hob

Enzymic Browning

Eat Well guide and nutrition

The '4' C's Bacteria and Hygiene

Years: 7, 8 & 9

KS3 – Food and Nutrition

Practical lessons: A range of savoury and sweet dish will be produced along side theory