



**Key Stage 4 Food:  
Yr 9 Programme of Study**



Term 1	Term 1	Term 2	Term 2	Term 3	Term 3
Yr 9 Theory	Yr 9 Practical	Year 9 Theory	Yr 9 Practical	Year 9 Theory	Yr 9 Practical
<p>Year 9:</p> <ul style="list-style-type: none"> <li>• Hand out folders and dividers - discuss organisation.</li> <li>• Diet – what is it?? Eat well guide – introduce 8 tips...Hydration</li> <li>• Hydration – water</li> <li>• Major health issues caused by poor diet.</li> <li>• Dietary needs of different ages and stages of life</li> <li>• Factors influencing food choices</li> <li>• Diet through life</li> </ul>	<p><b>Year 9:</b></p> <ul style="list-style-type: none"> <li>• Recap H&amp;S/Hygiene/Cross contamination</li> <li>• Childs Dinner dish</li> <li>• Adult Dinner dish</li> <li>• Roux Sauce</li> <li>• Vegetable Dish</li> <li>• Soup</li> <li>• Christmas product</li> </ul>	<p><b>Year 9:</b></p> <ul style="list-style-type: none"> <li>• Proteins</li> <li>• Carbohydrates</li> <li>• Energy Balance</li> <li>• Fibre</li> <li>• Vitamins-Water Soluble</li> <li>• Vitamins- Fat Soluble</li> <li>• Minerals</li> </ul>	<p><b>Year 9:</b></p> <ul style="list-style-type: none"> <li>• Meat Dish</li> <li>• Pasta</li> <li>• Vegetable Dish</li> <li>• Pastry Product</li> <li>• Carrot-Cutting skills - Soup</li> </ul>	<p><b>Year 9:</b></p> <ul style="list-style-type: none"> <li>• Culinary Traditions</li> <li>• International cuisines</li> <li>• Multi-cultural research task</li> <li>• Food Spoilage/bacteria</li> </ul>	<ul style="list-style-type: none"> <li>• Test and trial products related to chosen area of research and study.</li> <li>• Produce final product.</li> </ul>
<p><b><u>Assessment for Learning:</u></b> Extended writing task Research Task</p>	<p><b><u>Assessment for Learning:</u></b></p> <ul style="list-style-type: none"> <li>• Hygiene and Safety</li> <li>• Practical Skills</li> <li>• Product Evaluations-Self Assessment</li> </ul>	<p><b><u>Assessment for Learning:</u></b></p> <ul style="list-style-type: none"> <li>• Extended writing task</li> <li>• End of unit test</li> </ul>	<p><b><u>Assessment for Learning:</u></b></p> <ul style="list-style-type: none"> <li>• Hygiene and Safety</li> <li>• Practical Skills</li> <li>• Product Evaluations-Self Assessment</li> </ul>	<p><b><u>Assessment for Learning:</u></b> Research task-coursework End of unit test</p>	<p><b><u>Assessment for Learning:</u></b> Practical assessment linked to research task</p>

<b>Homework:</b> Bring ingredients to lesson ready to cook.	<b>Homework:</b> Bring ingredients to lesson ready to cook.	<b>Homework:</b> Write down ingredients to bring to next lesson			<b>Homework:</b> Bring ingredients to lesson ready to cook.
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**Key Stage 4 Food:  
Yr 10 Programme of Study**



Term 1	Term 1	Term 2	Term 2	Term 3	Term 3
<i>Yr 10 Theory</i>	<i>Yr 10 Practical</i>	<i>Year 10 Theory</i>	<i>Yr 10 Practical</i>	<i>Year 10 Theory</i>	<i>Yr 10 Practical</i>
<ul style="list-style-type: none"> <li>Eggs</li> <li>Food Safety</li> <li>Cereals and grains, primary processing</li> </ul>	<ul style="list-style-type: none"> <li>Making a series of products using eggs to understand the different functions eg:               <ul style="list-style-type: none"> <li>Eggs Benedict</li> <li>Quiche</li> <li>Lemon Meringue cup cakes</li> <li>Pasties</li> <li>Pasta</li> <li>Chelsea Buns</li> <li>Mince Pies</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>Meat</li> <li>Meat welfare</li> <li>Fish</li> <li>Milk and preservation</li> <li>Cheeses: method of production</li> <li>Organic food and farming</li> <li>Food Miles, sustainability</li> <li>Food styling and presentation</li> </ul>	<ul style="list-style-type: none"> <li>Meat dish</li> <li>Chicken dish</li> <li>Dessert dish</li> <li>Food styling and presentation dishes</li> </ul>	<ul style="list-style-type: none"> <li>Fruit and Vegetables</li> <li>Extended writing The Eatwell Guide</li> <li>Planning and dovetailing</li> <li>Nutritional Labels</li> <li>Costings</li> </ul>	<ul style="list-style-type: none"> <li>Plan, cook and present 2 dishes within the allocated time</li> <li>Plan, cook, present and photograph 2 dishes within the allocated time.</li> </ul>
<b>Assessment for Learning:</b>	<b>Assessment for Learning:</b> • Hygiene and Safety	<b>Assessment for Learning:</b> • Extended writing task	<b>Assessment for Learning:</b> • Hygiene and Safety	<b>Assessment for Learning:</b>	<b>Assessment for Learning:</b>

<p>End of unit test Extended writing task Research Task</p>	<ul style="list-style-type: none"> <li>• Practical Skills</li> <li>• Product Evaluations-Self Assessment</li> </ul>	<ul style="list-style-type: none"> <li>• End of unit tests</li> </ul>	<ul style="list-style-type: none"> <li>• Practical Skills</li> <li>• Product Evaluations-Self Assessment</li> </ul>	<p>Research task- mock coursework</p>	<p>Practical assessment linked to research task</p>
<p><b>Homework:</b> Bring ingredients to lesson ready to cook.</p>	<p><b>Homework:</b> Bring ingredients to lesson ready to cook.</p>	<p><b>Homework:</b> Write down ingredients to bring to next lesson</p>			<p><b>Homework:</b> Bring ingredients to lesson ready to cook.</p>



**Key Stage 4 Food:  
Yr 11 Programme of Study**



Term 1	Term 1	Term 2	Term 2	Term 3	Term 3
<i>Yr 11 Theory</i>	<i>Yr 11 Practical</i>	<i>Year 9 Theory</i>	<i>Yr 9 Practical</i>	<i>Year 9 Theory</i>	<i>Yr 9 Practical</i>
<p>Introduce Science investigation- this will comprise of a 1500 - 2000 word investigation into a given topic.</p> <p>Teach and research topic</p> <p>Produce coursework for science investigation</p>	<p>Practical will be related to Science Investigation topic.</p> <p>It is recommended that three practical investigations will take place.</p>	<p>Non-examined practical assessment (35%)</p> <p>Students are required to complete a piece of coursework on the given topic.</p>	<p>Food Preparation and Nutrition non-examined practical assessment – students will produce and present 3 dishes in response to a set brief within a time allocation of 3 hours.</p>	<p>Exam Revision</p>	<p>No practical's.</p>
<p><b><u>Assessment for Learning:</u></b> NEA 1: Science Investigation 15% Total final level</p>	<p><b><u>Assessment for Learning:</u></b></p> <ul style="list-style-type: none"> <li>• Evaluation of science investigation products.</li> </ul>	<p><b><u>Assessment for Learning:</u></b></p> <ul style="list-style-type: none"> <li>• NEA 2: 35% Total final level</li> <li>• 20 page written assessment on a given topic.</li> <li>• Research: 20 marks</li> <li>• Evaluation: 15 marks</li> </ul>	<p><b><u>Assessment for Learning:</u></b></p> <ul style="list-style-type: none"> <li>• Method of working: 20 marks</li> <li>• Skills and cooking: 25 marks</li> <li>• Presentation: 25 marks</li> </ul>	<p><b><u>Assessment for Learning:</u></b> GCSE Exam: 50% total final level</p>	