

5 YEAR MAP OF LEARNING: Food Preparation and Nutrition

SUBJECT LEADER: Mr Kirkbride

FACULTY: Fabricare

Year 7	Year 8	Year 9	Year 10	Year 11
Units • Eat well - Live well • Knowledge / health and safety • Practical prep • Practical skills • Evaluation Assessment • Health and safety / practical / evaluation • Sourcing ingredients / practical / evaluation • Fairtrade / practical / evaluation	Units • Multicultural cooking • Eat well guide • Food intolerance • Knowledge • Practical prep • Practical skills • Evaluation Assessment • Health and safety / risk assessments / practical / evaluation • Eat well guide / practical / evaluation • Food intolerance / practical / evaluation	Units • Food provenance • Factors that influence food choice • Practical prep • Practical skills • Evaluation • Preparation for GCSE Assessment • Food provenance / practical / evaluation • Factors that influence food choice / practical / evaluation • Health and safety / eat well guide / food intolerance / sourcing ingredients / Fairtrade / practical / evaluation	Units • Unit 1 - Food, nutrition and health • Unit 2 - Food science • Unit 3 - Food safety • Unit 4 - Food choice • Unit 5 - Food provenance Assessment • End of topic test - food, nutrition, health and food science / practical skills • End of topic test - food safety, food choice / practical skills • End year test - all areas / practical skills	Units • NEA 1 - food investigation • NEA 2 - food preparation, planning and production • Exam preparation Assessment • NEA1 / PPE 1 • NEA2 (first part) / PPE 2 • Completed NEA / PPE 3