

Implementation:

KS4 – Students expand food knowledge learned from KS3, focussing on higher skills and in-depth research into food science and nutrition, evaluating their work and producing NEA pieces to help them in year 11 when completing the official exams.

AQA Food Preparation and Nutrition

Year 9

Term	Curriculum focus	Landmark Assessment
Autumn 1	Students learn about additives and food farming. This term includes a trip to a working farm to experience how farms run, as well as a butcher demo to learn about what local food is available, and how to prepare it.	End of term topic overview assessment.
Autumn 2	Students begin the term with cultural meals and dietary choices as the topic focus, this will also encourage students to think about other cultural foods in a respectful way as they learn to prepare these dishes	Students complete an end of term topic overview assessment for each term.
Spring 1	Students learn in-depth about specific ingredients and how we use them. The focus' are Eggs, Fish, Raising agents and Chocolate. This term includes learning about bug proteins and a special bug tasting lesson.	Students will complete an 'all about' assessment and be asked to create their own 'all about' informative page.
Spring 2	Students complete this term on Packaging. They learn what our food packaging needs to have and work out all of the Nutritional information based on a chocolate bar that they will create. This term also includes the national competition in association with Tunnocks Teacakes.	Students complete their own packaging from start to finish, with correctly worked out nutritional information, pricing and allergens.
Summer 1	This term is a deep-dive into the nutrition we require throughout our different stages of life, understanding how the nutrients work for our bodies and why we may need more of them at certain points in life.	End of term topic overview assessment.
Summer 2	Students finish the year creating their own dishes based around High-Fibre diets. They will do this in the same way as the GCSE students complete coursework, to give them a real taste of what year 10 will be like. During this term students will complete a mini-practical exam.	This term's assessment will be on High-Fibre diets and include a practical assessment.

Cross-Curriculum: Students will be able to link this learning to that within, but not limited to the following subjects:

Geography (relating to where food comes from)

Religious Studies (looking at the cultural meals and religious diets)

History (with regards to rationing during the world wars)

Science (exploring chemical reactions within foods)