

Year 10 Food preparation and nutrition					
Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
<p>Fruit and vegetables: nutritional content, link to health, food science and food provenance. Developing cooking skills using fruit and vegetables.</p>	<p>Dairy and alternatives : nutritional content, link to health, food science and food provenance. Developing cooking skills using dairy and alternatives.</p>	<p>Bread, cereals, flour, oats, rice, potatoes, pasta : nutritional content, link to health, food science and food provenance. Developing cooking skills using read, cereals, flour, oats, rice, potatoes, pasta.</p>	<p>Meat, fish, poultry and eggs : nutritional content, link to health, food science and food provenance. Developing cooking skills using meat, fish, poultry and eggs.</p>	<p>Butter, oils, margarine, sugar and syrup: nutritional content, link to health, food science and food provenance. Developing cooking skills using butter, oils, margarine, sugar and syrup.</p>	<p>Soya, tofu, beans, nuts, seeds: nutritional content, link to health, food science and food provenance. Developing cooking skills using soya, tofu, beans, nuts, seeds.</p>
Year 11 Food preparation and nutrition					
Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
<p>NEA 1 – Food Investigation Task (15% GCSE grade)</p>	<p>NEA 1- Food Investigation Task NEA 2- The Food preparation task (35% GCSE grade)</p>	<p>NEA 2- The Food preparation task</p>	<p>NEA 2- The Food preparation task</p>	<p>Exam preparation</p>	