



| SUBJECT  | Food   | YEAR   | 11                                    |
|--|--|--|---------------------------------------|
| <p><b>Why do we study Innovations - Food?</b></p> <p>The curriculum in this subject provides students with the knowledge to <b>think creatively</b> in order to solve problems to meet the needs of society and the wider world.</p>   |  |  |                                       |
| <p><b>What you have learned before</b></p>   |  | <p><b>What you will learn this year</b></p>  | <p><b>Where you can read more</b></p> |
| <p>GCSE Food preparation and Nutrition (OCR J309) -NEA 1 Food investigation, NEA 2 – Food preparation task.</p>  |  |  |                                       |
| <p><b>Principles of nutrition and health.</b></p> <ul style="list-style-type: none"> <li>The relationship between diet and health.</li> <li>Nutritional needs of different groups of people and different food commodities.</li> <li>Energy balance</li> <li>Macro and micro nutrients</li> <li>Water in the diet</li> <li>Nutritional content of different food commodities.</li> </ul> | <p><b>Principles of nutrition and health.</b></p> <ul style="list-style-type: none"> <li>To revise and apply principles of nutrition and health</li> <li>To apply relevant nutrition and health knowledge through NEA 2 task (November 2022)</li> </ul>  | <p>OCR GCSE Food preparation and nutrition - Val Fehners</p> <p>Eduqas GCSE Food preparation and nutrition -Alison Clough -Halstead, Fiona Dowling, Victoria Ellis, Jayne Hill, Bethan Jones.</p> <p>AQA Food preparation and nutrition -Alex Richus, Bev Saunder, Yvonne Mackey</p> <p><a href="https://www.bbc.co.uk &gt; bitesize &gt; food">https://www.bbc.co.uk &gt; bitesize &gt; food</a></p>  |                                       |
| <p><b>Cooking and food preparation including health, hygiene and safety.</b></p> <ul style="list-style-type: none"> <li>Food safety practices for buying, storing, preparing, cooking and reheating foods</li> <li>Food spoilage.</li> <li>How food can cause ill health.</li> <li>Working characteristics, functional and chemical properties of ingredient</li> </ul>                  | <p><b>Cooking and food preparation including health, hygiene and safety.</b></p> <ul style="list-style-type: none"> <li>Preservation</li> <li>Application of knowledge through practical, written and revision work.</li> <li>Application of knowledge for NEA 2 task (November 2022)</li> <li>Application of knowledge of the working characteristics, functional and chemical properties of ingredients for NEA 1 investigation (September 2022).</li> </ul> | <p>OCR GCSE Food preparation and nutrition - Val Fehners</p> <p>Eduqas GCSE Food preparation and nutrition -Alison Clough -Halstead, Fiona Dowling, Victoria Ellis, Jayne Hill, Bethan Jones.</p> <p>AQA Food preparation and nutrition -Alex Richus, Bev Saunder, Yvonne Mackey</p> <p><a href="http://www.foodafactforlife">www.foodafactforlife</a> -Food poisoning bacteria, food safety and hygiene, food science.</p> <p><a href="http://www.stem.org.uk/gcse-food-preparation">www.stem.org.uk/gcse-food-preparation</a></p>                              |                                       |
| <p><b>Skills, techniques and processes.</b></p> <ul style="list-style-type: none"> <li>Knife skills, preparation techniques, cooking methods.</li> <li>Practical skills that develop medium/high practical skills.</li> <li>Presentation techniques and portion control.</li> </ul>  | <p><b>Skills, techniques and processes.</b></p> <p><b>High skills</b></p> <ul style="list-style-type: none"> <li>Knife skills, preparation techniques, cooking methods.</li> <li>Presentation techniques and portion control.</li> <li>Application of skills techniques and processes NEA 2 task (November 2022)</li> </ul>  | <p>OCR GCSE Food preparation and nutrition - Val Fehners</p> <p>Eduqas GCSE Food preparation and nutrition -Alison Clough -Halstead, Fiona Dowling, Victoria Ellis, Jayne Hill, Bethan Jones</p> <p>AQA Food preparation and nutrition -Alex Richus, Bev Saunder, Yvonne Mackey</p> <p><a href="http://www.foodafactforlife.org">www.foodafactforlife.org</a></p> <p>Knife skills, Methods of cooking,</p> <p>Reading cookery books and food magazines</p> <p><a href="http://www.stem.org.uk/gcse-foodpreparation">www.stem.org.uk/gcse-foodpreparation</a></p> |                                       |
| <p><b>Food provenance and food choice.</b></p> <ul style="list-style-type: none"> <li>Factors affecting food choice</li> <li>Cultural, culinary traditions</li> <li>Technological developments in health and food production.</li> <li>Food security</li> <li>Food source and supply</li> <li>Food processing and production</li> </ul>  | <p><b>Food provenance and food choice.</b></p> <ul style="list-style-type: none"> <li>Food security</li> <li>Food source and supply</li> <li>Seasonality</li> <li>Application of knowledge for NEA 2 task (November 2022)</li> </ul>   | <p>AQA Food preparation and nutrition -Alex Richus, Bev Saunder, Yvonne Mackey</p> <p><a href="http://www.foodafactforlife.org">www.foodafactforlife.org</a></p> <p>Food provenance. Food security</p> <p><a href="http://www.stem.org.uk/gcse-foodpreparation">www.stem.org.uk/gcse-foodpreparation</a></p>   |                                       |