

GCSE Food Learning Journey



EMPLOYMENT APPRENTICESHIP FURTHER ED

Journey



EXAM

REVISIT REVISE

RESULTS ANALYSIS

NEA 2 EVALUATIONS

PRODUCE 3 HIGH SKILL DISHES.

NEA 1 RESEARCH & PLANNING

NEA 1 INVESTIGATIONS

NEA 1 EVALUATIONS

Y11 MOCK EXAM

NEA 2 RESEARCH

Y10 MOCK EXAM

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Food Legislation

Personal Hygiene

Explain how cooking methods impact on nutritional value.

Conduction
Convection
Radiation

FOOD SAFETY

COOKING METHODS

HEAT TRANSFER

NEA1 Investigation practice

Symptoms

Allergens

Types of Food Poisoning

Factors Affecting Choice

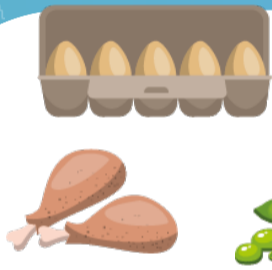
FOOD PROCESSING

ENVIRONMENT

RELIGION

FOOD SCIENCE

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COMMODITIES

Vitamins and Minerals



NUTRITION



Protein: HBV LBV

Discuss customer needs and suggest ways to adapt dishes.

SPECIAL DIETS



Fats: Saturated Unsaturated

Carbohydrates: Starches Sugars

Compare nutritional needs of different groups of people.

Describe functions of nutrients in the human body.

Fair Trade

COOKING SKILLS

Coagulation: Sauce Making

Garnishes

Health and Safety Recap

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Traditional ingredients

Savoury Dishes

Sweet Dishes



Farm to Fork

Food Miles

British Seasonality



Sensory Evaluations

Protein: Kofta practical

METHODS OF COOKING

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Culture and Choice

FOOD PROVENANCE

FOOD SCIENCE

Carbohydrates: Rice & Bread

STAGES OF LIFE

Scone Practical

FOOD SCIENCE

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Macaroni Cheese

Fruit Crumble

zymic Browning: End of Module test
Apple Experiment

Presentation Skills: Dutch Apple Cake Practical

NUTRITION

HEALTHY EATING

Flapjacks

EATWELL GUIDE

Fruit Salad Practical

HEALTH & SAFETY

FOOD HYGIENE

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Goujons Practical

Pizza Toast

Pasta Salad

Hazard/Risk/Prevention
Knife Skills:
Bridge and Claw Grip

Personal Hygiene:
Cross Contamination

