

GCSE Food Learning Journey



EMPLOYMENT APPRENTICESHIP FURTHER ED



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

Free Choice

Free Choice

NEA 2 Practice cooks

NEA 1 related cook

NEA 1 related cook

NEA 1 related cook

NEA 2 Practice cooks

Y10 MOCK EXAM

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Chelsea Buns



HEAT TRANSFER



COOKING METHODS



GLUTEN DEVELOPMENT

STARCH GELATINISATION

Chicken Ballotine with potatoes

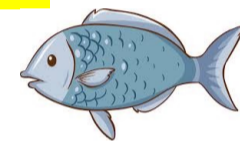
Tortellini with homemade pasta



Soup and shaped rolls



Fish cakes



Lasagne



Apple Pie

MACRONUTRIENTS & MICRONUTRIENTS



FOOD CHOICE

FOOD PROVENANCE

FOOD PRODUCTION

10

FOOD SCIENCE

Chicken Kiev



Baked Cheesecake



Cinnamon Bread Star



Mince Pies

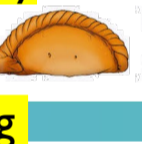


Swiss Roll

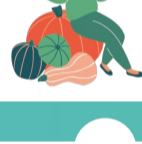


NUTRITION

Cornish Pasty



DIETARY NEEDS



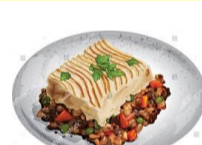
ADVANCED KNIFE SKILLS



FOOD SAFETY



Chicken Filleting
Chicken Chow Mein



Cottage Pie & Vegetables

Carbonara with homemade pasta



Macaroni cheese and Garlic bread



Pizza and Wedges

Victoria Sponge



PRODUCTION OF FLOUR

TYPES OF TESTING

RAISING AGENTS

FOOD SAFETY

10

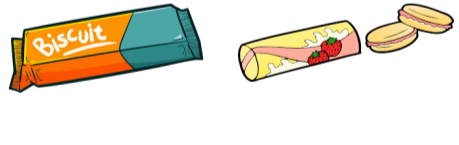
Food Prep & Cooking

MACRONUTRIENTS

Burger and homemade bun



Sensory Analysis



Iced Buns



Assessment



Sweet and sour chicken and Noodles



Pastry Cakes

VEGETARIAN DIETS

FOOD SPOILAGE

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Vegetable curry and nan



Pizza

HIGH RISK FOODS



SAUCE MAKING

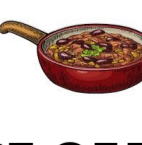
CALCIUM RICH FOODS

BREAD THEORY

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Chilli Assessment Lesson

Macaroni Cheese



Cheesecake



Bread Rolls



Savoury Rice



USE OF THE OVEN

EATWELL GUIDE

KNIFE SKILLS

HEALTH & SAFETY

Carrot Cakes



Spaghetti Bolognese



Pasta Salad



Fruit Salad



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