

AQA Food Preparation and Nutrition

Cohorts currently taking this course: Year 10

	Half term 1 Learning Overview	Half term 2 Learning Overview	Half term 3 Learning Overview	Half term 4 Learning Overview	Half term 5 Learning Overview	Half term 6 Learning Overview
Year 10 AQA Food Preparation and Nutrition	Recap of the Eatwell guide Macro and micronutrients Special diets	Dietary related illnesses: -obesity -diabetes -anaemia -tooth decay Cooking methods	Food Science: protein denaturation, coagulation, aeration, emulsification, plasticity. Raising agents	Food safety and food poisoning. The 4C's linking to food safety.	Mock NEA 2- European cuisine mock	Environmental issues related with food. -climate change -Greenhouse gases -Carbon footprint -sustainability of food -Fairtrade
Year 11 AQA Food Preparation and Nutrition	NEA task 1 Students to research the chemical and physical properties of food. 15% of final GCSE grade.	NEA task 1 Students to research the chemical and physical properties of food. 15% of final GCSE grade.	NEA task 2. Students to prepare and cook a 3 course meal based on researching a given brief.	NEA task 2. Students to prepare and cook a 3 course meal based on researching a given brief. Multicultural foods	Revision focused on: Environmental impact of food. Processing and production. Technological development.	Revision focused on: Nutrients Food Science

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Cohorts currently taking this course: Year 11

	Half term 1 Learning Overview	Half term 2 Learning Overview	Half term 3 Learning Overview	Half term 4 Learning Overview	Half term 5 Learning Overview	Half term 6 Learning Overview
Year 11 AQA Food Preparation and Nutrition	NEA Task. Students to plan, prepare and cook 2 dishes based on AQA given brief.	NEA Task. Students to plan, prepare and cook 2 dishes based on AQA given brief.	NEA Task. Students to plan, prepare and cook 2 dishes based on AQA given brief.	Revision based on guidance from the exam board.	Revision based on guidance from the exam board.	Revision based on guidance from the exam board.