

	Food Rotation 1 Learning Overview	Food Rotation 2 Learning Overview
Year 7	<p>Healthy Eating</p> <p>Topics covered: Food Safety, Eatwell Guide, Macronutrients.</p> <p>Students develop their use of bridge hold and claw grip and controlling heat on the hob through the production of: couscous salad, mixed bean burrito, bolognese and roasted vegetable salad.</p>	<p>Occasional Treats</p> <p>Topics covered: Food packaging and sensory analysis, designing looking aesthetical properties, seasonality and food science looking into the properties of fats and raising agents.</p> <p>Students develop their controlling of heat with comprehensive use of the oven, combining of ingredients through different methods through the production of: Fairy Cakes, Apple crumble, scones and pizza swirls</p>
Year 8	<p>Global Gastronomy 1</p> <p>Topics covered: Food from around the world, Nutritional needs of teenagers, environmental issues over the production of foods.</p> <p>Students develop their use of vegetable preparation skills, the safe cooking of meat, sauce making and safe and correct use of hob and oven to produce: A designed pizza, lasagne, tikka masala, mango upside down cake.</p>	<p>Global Gastronomy 2</p> <p>Topics covered: Designing based on customer needs, Evaluation of products based on sensory characteristics and nutritional balance, food provenance and food waste.</p> <p>Students develop their skills by handling pastry and bread doughs, controlling of heat on the hob and by using the oven, use of flavourings and seasoning to produce: danish pastries, bread art, tortillas and jambalya</p>
Year 9	<p>Nutritional Nibbles</p> <p>Topics covered: macro and micronutrients and the role they play in the body, Nutrition needed at different life stages, tailoring meals to meet the requirements of special dietary needs and sustainability of fish.</p> <p>Students develop their skills using specialist equipment such as food processors and pasta machines to produce: burgers, pasta bake, homemade tagliatelle and fishcakes.</p>	<p>All Rise</p> <p>Topics covered: Food science looking depth at the performance of mechanical, physical, biological, and chemical raising agents, Energy balance and the importance of reducing fat and sugar in the diet.</p> <p>Students develop their skills in cake, pastry and breadmaking to the standard required at GCSE to produce: Swiss Roll, Norwegian apple cake, Chelsea buns and maids of honour.</p>