

SCAN ME



Careers in food - information



FOOD TECHNOLOGY

LEARNING JOURNEY



Evaluation NEA 2 (Nutritional, costing, acceptability, sensory)

Food Nutrition and Health unit test, Food Science unit test, Exam question practice, End of year exam



Home Learning - Evaluating practical diary Teams

Dietary needs research Assessment



Value for money

Health and safety, knife safety, Cooker safety, Kitchen Hygiene, Kitchen uniform, Washing up

YEAR 10

YEAR 8

YEAR 11

YEAR 9

YEAR 7

PRIMARY SCHOOL



welcome



NEA 2 - Trial Dishes, Final cooking exam - whole class cooking based on NEA 2 Brief

Continual Practical Assessment

Knife skills - vegetable cuts, French toast and compote, Scone investigation, Shortcrust pastry fruit tarts, sweet and sour, Swiss roll, Steamed fish and couscous parcel, Chicken Fajitas and Tortilla, chocolate decorations,

Time planning, dovetailing

Food, nutrition and health

Dishes Cooked

Food preparation skills

Food, nutrition and health

Dishes Cooked

Food preparation skills

Food, nutrition and health

Dishes Cooked

Food preparation skills

Food, nutrition and health

Dishes Cooked

Food preparation skills

Exam question practice, Nutritional analysis NEA2

Exam question practice, Time plan NEA2

Exam question practice

NEA1/2

Evaluation Skills

Research Skills

Theory Testing Skills

Food Provenance

Food Choice

Food Science

Food Science

Food, nutrition and health

Dishes Cooked

Food preparation skills

NEA 2 - Oct - Feb

Exam Question Practice, NEA1 Sept - Oct

Exam question practice

Exam question practice, mock exam January

Evaluation NEA 2 (Nutritional, costing, acceptability, sensory)

Practice NEA2

NEA 2 - Nutritional analysis of meals

Chapter 5 and 6 - Food spoilage and contamination, Principals of food safety

Chapter 10 and 11 - Environmental Impact and Sustainability, Processing and Production

Practice NEA1/2

Food preparation skills

Dishes Cooked

Food, nutrition and health

Food Science

Food Safety

Food Choice

Food Provenance

Theory Testing Skills

Research Skills

Evaluation Skills

Pasta unit - Plain pasta, shaped pasta, baked pasta, filled pasta. Fish preparation - fish filleting

Practice NEA1 - Science investigation

Chapter 7,8 and 9 - Factors affecting food choice, British and international Cuisines, Sensory evaluation

Food Safety unit test, Food Choice Test - Exam question practice, End of year exam (mock paper)

Evaluation NEA 2 (Nutritional, costing, acceptability, sensory)

Continual Practical Assessment

Evaluation Skills

Research Skills

Practice NEA1/2

Continual Practical Assessment

Street food dish - spring onion pancake. (Own choice street food NEA). Pastry unit - Rough puff pastry - croissants, mini puff pastry pizzas. Choux pastry, profiteroles. Bread making - bread dough, enriched bread dough, decorated bread (focaccia garden or bread star)

Through practical

Evaluation practical diary - Teams

Mid unit test, End of unit test, Exam question practice

Vegetarian Diets, Chicken farming - morals and ethics

Raising agents theory (Practice NEA1 Scone investigation, science of shortening, science of aeration)

Theory Testing Skills

Food Safety

Food Science

Food, nutrition and health

Dishes Cooked

Food preparation skills

Food, nutrition and health

Dishes Cooked

Food preparation skills

Evaluation Skills

Research Skills

Theory Testing Skills

Food Provenance

Food Choice

Food Safety

Food Science

Chapter 3 and 4 (Cooking of food and heat transfer, Functional and Chemical properties of food) Practice NEA 1 Investigating flours in bread making

Chapter 1 and 2 (Nutrients, nutritional needs and health)

Practice NEA2 - Street food mini NEA

NEA 1 - Function of ingredients in a recipe

Locally sourced food, sustainability, fish farming, food waste

Health and safety, food poisoning, HACCP

Dietary Diseases

Food, nutrition and health

Dishes Cooked

Food preparation skills

Continual Practical Assessment

Noodle veg stir-fry, Flatbread and Hummus, Chickpea curry and rice, Spinach and cheese bourekas, Jamaican Patties, Making fresh pasta, tagliatele pomodoro

Gelatinisation - chickpea curry and rice, Caramelisation - bourekas and patties

Portion control, religion and food

End of unit test

Home Learning - Evaluating practical diary Teams

Intro to GCSE module

YEAR 8

Development of practical skills, International cuisines, complex recipes, multi stage recipes

Adapting Recipes for dietary needs home learning Assessment

Health and safety recap - Risk assessment/ food safety quiz

Food waste, breads from around the world, food miles, herbs and spices

Religion and food research

Evaluation Skills

Research Skills

Theory Testing Skills

Food Provenance

Food Choice

Food Safety

Food Science

Food, nutrition and health

Dishes Cooked

Food preparation skills

Introduction to Food and Nutrition at Yavneh College -

Baseline Test

Attend Year 6 transition days

Continual Practical Assessment

Muffin Pizza, Scones, Bread rolls, Mac n Cheese, Blueberry cupcakes, Simple Risotto, Chocolate Brownies

Introduction to Factors affecting food choice, diet, lifestyle, medical, religious

Gelatinization - macaroni cheese, gluten development - bread making, shortening/aeration - scones, cake making methods



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Health and safety, knife safety, Cooker safety, Kitchen Hygiene, Kitchen uniform, Washing up

The Eatwell guide, food groups, healthy eating, nutrients

Introduction to cooking in the food room. Knife Skills, Use of Oven, Use of Hob, Use of utensils and equipment, weighing and measuring, multi tasking.



welcome