

# KS4

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
<b>Year 10</b>	Personal hygiene and safety <b>FOOD SAFETY</b> Nutrition <b>FOOD NUTRITION AND HEALTH</b> Preservation Knife skills Heat transfer Cooking methods / food preparation skills	Advanced practical skills <b>FOOD NUTRITION AND HEALTH</b> Diet related disease. <b>FOOD CHOICE</b> – life stages – nutrition and meal planning	Functional properties of food – <b>FOOD SCIENCE</b>  <b>FOOD CHOICE</b> – religion and culture, ethics, morals. Food preparation skills	<b>FOOD SCIENCE AND FOOD SAFETY FOOD PROVENANCE</b> Buying and storing food Food labelling Environmental issues in food production Food preparation skills	<b>FOOD PROVENANCE</b> Food manufacturing Sustainability Technological developments in food. Food preparation skills	<b>TRIAL NEA 1</b> (Non examination Assessment) Revision and consolidation of theory work Examination technique
<b>Year 11</b>	1 <sup>ST</sup> SEPTEMBER NEA 1(Non examination Assessment) Food Science experimental coursework – briefs published 1 <sup>st</sup> September  Revision for Early Autumn assessment.	NEA 1(Non examination Assessment) completion.  1 <sup>ST</sup> NOVEMBER NEA 2(Non examination Assessment) starts. Briefs published 1 <sup>st</sup> November  REVISION for 2 <sup>nd</sup> PPEs	NEA 2(Non examination Assessment) Plus, ongoing revisiting of content and exam technique.	NEA 2(Non examination Assessment) <b>PRACTICAL EXAM AND COMPLETION</b>  REVISION	<b>REVISION AND EXAM PREPARATION</b>	