

Food Science Key Stage 4 Curriculum Map

Year 10	Autumn 1	Autumn 2	Spring 1		Spring 2	Summer 1	Summer 2		
Topic	Food Science Cooking of food and heat transfer: - Why food is cooked and how heat is transferred to food - Selecting appropriate cooking methods Functional and chemical properties of food - Proteins - Carbohydrates - Fats and oils - Raising agent Practical Skills Profiterole – - Make choux pasty - Filling the profiterole with whipped cream Swiss Roll: - Creaming cake-making method - Shaping and decoration		Food Science Functional and chemical properties of food - Proteins - Carbohydrates - Fats and oils - Raising agent Practical skills Pasta: - Hand-made and shaped pasta - Layers pasta dish Teriyaki Fish: - Fillet a fish - Cooking rice - Make a sauce		Mock Exam	Food Provenance Environmental impact and sustainability - Food Sources - Food and environment - Sustainability of food Processing and production - Food production - Technological developments associated with better health and food production Practical Skills Lasagne - Make a white sauce – gelatinisation - Make a red sauce – reduction - Cooking pasta - Layering	Non-Exam Assessment - Introduction - Food Investigation - Food Preparation Mock NEA 1 – Food Investigation	Mock Exam	Non-Exam Assessment Mock NEA 2 – Food Preparation
Assessment	Theory: Students are given an end-of-chapter test after each chapter. Practical tasks: Students are assessed on their application of health, safety, and hygiene rules, organisation, time		Theory: Students are given an end-of-chapter test after each chapter. Practical tasks: Students are assessed through their applications of health and safety and hygiene rules; organisations; time			Theory: Students are given an end-of-chapter test after each chapter. Practical tasks: Students are assessed through their applications of health and safety and hygiene rules; organisations; time	Mock NEA 1 assessment breakdown: - Research - Investigations Analysis and evaluation of results		Mock NEA 2 assessment breakdown: - Research the task - Demonstrating technical skills - Planning for the final manual

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	management, and presentation of the results.	management, and presentation of the results.		management, and presentation of the results.			Making the final dishes Analysis and evaluate the result
Link with GCSE Skills and AOs	AO1, AO2, AO3 and AO4	AO1, AO2, AO3 and AO4		AO1, AO2, AO3 and AO4	AO1, AO2 and AO4		AO1, AO2, AO3 and AO4

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Year 11	Autumn 1		Autumn 2	Spring 1	Spring 2		Summer 1	Summer 2
Topic	NEA 1 Food Investigation	Mock Exam	NEA 1 Food Investigation	NEA 2 Food Preparation	Mock Exam	NEA 2 Food Preparation	Revision for written exam • Food, Nutrition and Health • Food Science • Food Safety • Food Choice • Food Provenance	
Assessment	This is a non-exam assessment.		This is a non-exam assessment.	This is a non-exam assessment.		This is a non-exam assessment.	• Revision guide • Past exam paper • Online revision website	
Link with GCSE Skills and AOs	AO1		AO2 and AO3	AO4		AO1	AO1	