

Food

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Year 7 Curriculum Content	<p>Year 7 is taught on a carousel/ rotation in which students spend approximately 8-12 weeks in each specialism (Textiles, Resistant materials and Food Preparation and Nutrition)</p> <ul style="list-style-type: none"> • Health and safety/ Food Room Rules • Equipment • Sensory Analysis • Soups • Excess and Deficiencies • Fruits and Vegetables • Salads • Smoothies • Nutrition • Weighing and measuring • Fruit Crumble • Scones • Investigating alternative sugars • Adapting foods • Stir fry • Fajitas • Rock buns • Existing products • Packaging and labelling • Nutritional Analysis <p style="text-align: center;">Students will be assessed on a design/ written and a practical task</p>
Year 8 Curriculum Content	<p>Year 8 is taught on a carousel/ rotation in which students spend approximately 8-12 weeks in each specialism (Textiles, Resistant materials and Food Preparation and Nutrition)</p> <ul style="list-style-type: none"> • Health and safety • Generation of Ideas • Adapting recipes • Cereals • Reading packaging and labelling • Sensory analysis • Survey • Function of ingredients • Oaty Bake • Pastry Products • Savoury Whirls • Standard Components • Scone based pizzas • Packaging and labelling by law • Large Scale Production • Multicultural breads • Costing • The science behind bread making • Savoury Rice • Adapting dishes for special diets • Fruit Pie • Examining Existing products

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	<ul style="list-style-type: none"> • Designing products • Quiche <p style="text-align: center;">Students will be assessed on a design/ written and a practical task</p>
Year 9 Curriculum Content	<p>Year 9 is taught on a carousel/ rotation in which students spend approximately 8-12 weeks in each specialism (Textiles, Resistant materials and Food Preparation and Nutrition)</p> <ul style="list-style-type: none"> • Introduction to Gold Award – Multicultural Project • Health and Safety • Generation of ideas for Gold Award • Identifying existing knowledge • Sensory analysis • Survey • Macro/Micro nutrients • Multicultural pizza bases • Staple foods • Trialling pizza bases • Questionnaire • Calzone • Science behind bread making • Flow Charts • Packaging and labelling • Designing to a specification • Bolognese • LSP • Quality and Safety Checks • Pasta • Pasta Bake • Gold Award 1 – Sweet multicultural dish in which students must research, design and make within 1 hour- independently • Gold Award 2- Savoury multicultural dish in which students must research, design and make within 1 hour- independently <p style="text-align: center;">Students will be assessed on a design/ written and a practical task</p>
Year 10 Curriculum Content	<p>HT1- Food, Nutrition and Health HT2- Food Science HT3- Food Safety HT4-Food Choice HT5-Food Provenance HT6- Mini case study project in preparation for NEA1 & 2 being released in September of Year 11, as well as perfecting food preparation, skills and cooking techniques to aid students in their practical work.</p> <p>At the end of every half term, students will undertake an assessment to check their understanding from each of the key subject.</p>
Year 11 Curriculum Content	<p>HT1 – AQA FPN NEA1 – Food Investigation Task HT2 – AQA FPN NEA 2- Food Preparation Assessment HT3 – Continuation of AQA FPN NEA 2- Food Preparation Assessment HT4 – Revision and examination preparation for mock exams HT5 – Final mock examinations. Revision of FPN content. HT6 – GCSE examinations begin.</p>
Exam board and	All students will work towards:

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**qualification name studying
at KS4**

AQA Food Preparation and Nutrition (8585)

Parents can find out more about the AQA GCSEs on the examination board website.

<http://www.aqa.org.uk/>

For more information about our KS3 curriculum, parents can contact Director of Design and Technology Mr R Drake or Assistant Director of Design and Technology Miss C Gunn.