

Food & Nutrition - Curriculum Overview

Below is a curriculum overview, showing what is taught at each stage of the year.

	Cycle 1	Cycle 2	Cycle 3
Year 7	<p>Topic: Food & Nutrition –Basic skills</p> <p>Overview: Hygiene & Safety (Food poisoning/knife skills) Weighing and measuring Use of grill/oven/rubbing in</p> <p>Mid-Cycle Assessment: Baseline assessment basic Food & Nutrition test/practical</p> <p>Assessment Week: End of rotation test – basic Food & Nutrition test</p>	<p>Topic: Food & Nutrition –Basic skills</p> <p>Overview: Hygiene & Safety (Food poisoning/knife skills) Weighing and measuring Use of grill/oven/rubbing in</p> <p>Mid-Cycle Assessment: basic Food & Nutrition test/practical</p> <p>Assessment Week: End of rotation test – basic Food & Nutrition test</p>	<p>Topic: Food & Nutrition –Basic skills</p> <p>Overview: Hygiene & Safety (Food poisoning/knife skills) Weighing and measuring Use of grill/oven/rubbing in</p> <p>Mid-Cycle Assessment: basic Food & Nutrition test/practical</p> <p>Assessment Week: End of rotation test – basic Food & Nutrition test</p>
	Cycle 1	Cycle 2	Cycle 3
Year 8	<p>Topic: Food & Nutrition –Basic skills</p> <p>Overview: Hygiene & Safety (Food poisoning/knife skills) Weighing and measuring Use of grill/oven/rubbing in</p> <p>Mid-Cycle Assessment: basic Food & Nutrition test/practical</p> <p>Assessment Week: End of rotation test – basic Food & Nutrition test</p>	<p>Topic: Food & Nutrition –Basic skill</p> <p>Overview: Hygiene & Safety (Food poisoning/knife skills) Weighing and measuring Use of grill/oven/rubbing in</p> <p>Mid-Cycle Assessment: basic Food & Nutrition test/practical</p> <p>Assessment Week: End of rotation test – basic Food & Nutrition test</p>	<p>Topic: Food & Nutrition –Basic skills</p> <p>Overview: Hygiene & Safety (Food poisoning/knife skills) Weighing and measuring Use of grill/oven/rubbing in</p> <p>Mid-Cycle Assessment: basic Food & Nutrition test/practical</p> <p>Assessment Week: End of rotation test – basic Food & Nutrition test</p>

	Cycle 1	Cycle 2	Cycle 3
Year 9	<p>Topic: Nutrients</p> <p>Overview: Explain the Function of Macro and micro Nutrients in the body</p> <p>Mid-Cycle Assessment: Nutrients test/practical assessment</p> <p>Assessment Week: Nutrients test/practical assessment</p>	<p>Topic: Nutritional needs /Nutritional deficiencies and excesses</p> <p>Overview: Explain the nutritional needs of specific groups of people. Explain the nutritional excesses and deficiencies.</p> <p>Mid-Cycle Assessment: Nutritional needs/excesses and deficiencies test/practical assessment</p> <p>Assessment Week: Nutritional needs/excesses and deficiencies test/practical assessment</p>	<p>Topic: Cooking methods</p> <p>Overview: Explain the how the cooking method affects the nutritional content of foods</p> <p>Mid-Cycle Assessment: Cooking methods test/practical assessment</p> <p>Assessment Week: Test for Cycle 1, 2, and 3 topics</p>

	Cycle 1	Cycle 2	Cycle 3
Year 10	<p>Topic: Kitchen Operation</p> <p>Overview: Operational activities of a kitchen. Involving food safety (EHO), workflow/HACPP</p> <p>Mid-Cycle Assessment: Kitchen Operation test/Practical</p> <p>Assessment Week: Test kitchen operation/practical</p>	<p>Topic: Front and Back of House Operation</p> <p>Overview: Explain the operation of the front of house (restaurant/reception etc) and back of house kitchen/housekeeping etc</p> <p>Mid-Cycle Assessment: Front and back of House Operation test/practical</p> <p>Assessment Week: Front and back of house kitchen Operation/practical</p>	<p>Topic: Customer Needs</p> <p>Overview: Explain how to deal with and meet different customer needs/expectations.</p> <p>Mid-Cycle Assessment: Customer needs/expectations test/practical</p> <p>Assessment Week: Customer needs/expectations test/ practical</p>

	Cycle 1	Cycle 2	Cycle 3
Year 11	<p>Topic: Front and Back of House Operation</p> <p>Overview: Explain the operation of the front of house (restaurant/reception etc) and back of house kitchen/housekeeping etc</p> <p>Mid-Cycle Assessment: Front and back of House Operation test/practical</p> <p>Assessment Week: Test Front and Back of house operation/practical</p>	<p>Topic: Kitchen Operation</p> <p>Overview: Operational activities of a kitchen. Involving food safety (EHO), workflow/HACPP</p> <p>Mid-Cycle Assessment: Kitchen Operation test/Practical</p> <p>Assessment Week: Test kitchen operation/practical</p>	<p>Topic: Customer satisfaction/expectations</p> <p>Overview: Explain how to deal with and meet different customer needs/expectations.</p> <p>Mid-Cycle Assessment: Customer needs/expectations test/practical</p> <p>Assessment Week: Customer needs/expectations test/ practical</p>