

	Term	Topic	Learning Objective
	<b>Au tu mn Te rm 1</b>	Introduction, presentation skills	To understand the course and what is involved To understand expectations of the course To have an understanding of what needs to be considered when planning a practical and how to present food professionally
		Food safety	To recap food safety advice when storing and cooking foods in order to avoid food poisoning To discuss the different types of food storages for different foods
		Make cakes	
		Decorate cakes	To prepare and make cupcakes all even in size, considering portion control and using skill 7
		Enzymes and mould	To understand what enzymes are in food and how they can speed up the process of food spoilage.
		Veg cuts	To demonstrate knife skills by chopping up vegetables using claw and bridge method.
		Soup	To prepare and make a soup that has a smooth texture using the stick blenders
		Food Poisoning	To understand the risks/symptoms of food poisoning To know specific bacterias that cause food poisoning
		chicken cut and sticky chicken	To portion a whole chicken successfully in 8 pieces. To create a marinade and understand how a marinade works To show excellent knowledge on cooking food safely
		Chicken Kiev	To prepare and make a chicken kiev that has an even crumb coating. To show excellent knowledge on cooking food safely
		Milk production/cheese production/yoghurt	
		Cheese tasting and cheese production	To understand how to complete sensory analysis fairly To explore how microorganisms are used in food production: cheese To follow and understand the process of how cheese is made

		gut fish	To successfully fillet a fish, removing all of the bones.
		fish pie	To create and assemble a fish pie. To pipe mashed potato on top showing clear consideration to presentation
		Exam Prep	To prepare for an end of topic test using different revision strategies.
		Test	To successfully complete an end of topic test
		Eatwell guide and Carbs	To recap the key guidelines of the eatwell guide To explain the different types of carbohydrates and where to source them To be able to explain the key terms: monosaccharide, disaccharide, and polysaccharide.
		Choice of dish - assessed	To make, cook and present a dish of your choice showing a range of AQA skills and clear consideration to presentation
		Protein and Fats in the diet	To understand what protein is, where to source and why it's important in the diet. Be able to explain what protein complementation is and what diet it applies to. To understand the difference between saturated and unsaturated fat
		Vitamins	To understand the different types of Vitamins and Minerals the body needs to function efficiently. To be able to explain where we can source each type of Vitamin and Mineral To explain and evaluate the consequences of deficiency and excess intake of each Vitamin and Mineral
	<b>Au tu mn Te rm</b>	Cinnamon Swirls	To successfully make a dough showing excellent understanding of fermentation and raising agents. To make sure good portion control is shown
		Beef/Chicken Curry	To make a chicken/beef curry that has depth of flavour and an excellent consistency.
		Minerals	To understand the different types of Vitamins and Minerals the body needs to function efficiently. To be able to explain where we can source each type of Vitamin and Mineral To explain and evaluate the consequences of deficiency and excess intake of each Vitamin and Mineral

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Vitamin and Minerals mop up and questions

To understand the different types of Vitamins and Minerals the body needs to function efficiently.  
To be able to explain where we can source each type of Vitamin and Mineral  
To explain and evaluate the consequences of deficiency and excess intake of each Vitamin and Mineral

Thai Green Curry

To make a thai green curry showing excellent understanding of seasoning and flavour

pasta

To successfully make pasta from scratch and use the pasta machine

Life stages

To use our knowledge on macro and micronutrients to determine the needs of specific people at different life stages  
To use our knowledge on nutrition to plan meals for specific people.

Lemon Meringue Pie

To successfully make lemon curd and meringue  
To demonstrate good knowledge on the textures of lemon curd  
To be able to explain how egg white turns into foam through mechanical agitation

Swiss rolls

To show excellent organisation skills when making a swiss roll  
To be able to explain how the eggs are used as raising agents

Exam Prep

To prepare for an end of topic test using different revision strategies.

Test

To successfully complete an end of topic test

Factors affecting food choice: religion

Allergies/intolerance

To explain different factors that can affect the foods you can eat, including allergies and intolerances.  
Be able to explain the difference between an allergy and intolerance.  
Be able to suggest ways in which someone with a dietary restriction can ensure they are able to get all nutritional requirements.

Dietary diseases

To understand the relationship between diet, nutrition and health.  
Discuss the impact of diet related diseases and the risks of having the diseases  
To be able to answer higher marked exam questions.

Tartan

To make a tartan that shows excellent presentation skills and knife skills

		Heat transfer	To be able to explain the reasons why food are cooked and how it can affect the sensory characteristics To explain the process of Conduction cooking, Convection Cooking, and Radiation Cooking.
		Cooking methods	Be able to explain the different types of cooking methods available. Be able to suggest what types of foods are suited to types of cooking methods
		Lasagne	To successfully make and assemble a lasagne that has even layering. To make a successful bechamel sauce that have a smooth texture To be able to explain the process o
	<b>Spring Term 1</b>	Science of Carbs - pastry	To be able to explain the differences between pastries and how they are made, the ratio of fat to flour and how it is used. To be able to explain issues in pastry making and suggest solutions to solve those issues. To be able to explain the process of shortening and flakey puff pastry
		Science of Carbs - Gelatinisation, dextrin, caramelisation	To understand the science of carbohydrates To be able to give clear definitions of the following: gelatinisation, dextrinization and caramelisation. To be able to remember the key stages of gelatinisation
		Puff and shortcrust	To successfully make two different types of pastry showing good understanding on the differences To be able to suggest dishes that can be made using the two types of pastry To be able to explain the science of shortening
		Toffee Apple Pie	To make a toffee apple pie that has a lattice on top showing excellent knife skills and presentation skills
		Sausage rolls with caramelised onion	To successfully make a batch of sausage rolls that are all even in size To be able to successfully caramelize onions To be able to demonstrate excellent knowledge on cooking food safely
		choux pastry	To successfully make profiteroles that are all even in size and have a good rise.
		science of protein	To understand how proteins react to food preparation processes and cooking methods To explain what denaturation and coagulation mean

		Raising agents	To understand the science behind raising agents, how they work and the different methods of adding them into foods. To understand the NEA1 assessment for Year 11
		NEA 1 Mock	To understand what the NEA1 is and how to successfully complete it
		NEA 1 Mock	To understand how to research effectively
		NEA 1 Mock	To understand how to conduct food investigations effectively
		Exam Prep	To prepare for an end of topic test using different revision strategies.
		Test	To successfully complete an end of topic test
	<b>Spring Term 2</b>	Scotch Eggs	To successfully prepare and combine scotch eggs showing excellent portion control and presentation skills
		Burger	To successfully prepare and assemble burgers that are even in size. To present burger successfully with creativity
		Science of fats	To understand the function and chemical properties of fats and oils and how they react to food preparation and cooking. To be able to explain what plasticity, shortening, and emulsification means.
		Mayonnaise and Jam	To successfully make mayonnaise and jam To be able to explain how emulsifiers work To be able to explain how pectin works
		Mini Quiche	To successfully make and cook a mini quiche that shows creativity with ingredients and excellent portion control
		Food provenance	To understand what is meant by the term food provenance. To explore where different ingredients can be sourced from around the world and explain why we need to source ingredients for around the world To understand how ingredients are grown, gathered, reared and caught through different farming methods. Explain what is meant by the term GM foods and the advantages and disadvantages of them.
		Food provenance	To understand what is meant by the term seasonality and how it can affect the sensory characteristics of food. Give examples of what foods can be grown in the UK during different times of year. To explain what a sustainable food sources are and how we find them

		Food provenance/Fortification	<p>To understand the difference between and farmed and wild fish.</p> <p>To be able to explain how consumers can identify a sustainable fish</p> <p>To understand how foods are nutritionally modified and the reasons for this.</p> <p>To give examples of which foods must be fortified by law.</p> <p>Explain how additives are used in food products and why</p>
		Fish Cakes	To successfully make and assemble fish cakes that are even in size.
		sweet n sour chicken	<p>To be able to explain the process of gelatinisation.</p> <p>To successfully make a sweet and sour chicken with good consistency</p>
		Food production	<p>To explain the difference between primary and secondary processing</p> <p>To explain the process of production of primary ingredients. Including Wheat and Milk</p> <p>To explain the process of production of secondary processing. Including: Jam and recapping cheese</p>
		Exam prep	/;,\
		Test	To successfully complete an end of topic test
		shortbread	
		millionaires shortbread	
	<b>Su m m e r t e r m 1 a n</b>	Start NEA2 project	
		dishes that would be suitable to for project (6 dishes)	
		complete suitability	
		making of the millefeuille pastry cutting	
		decorating the millefeuille - write up the evaluation for homework	
		timeplan	
		timeplan	
		menu	
		practice 1 dish	

	<b>d 2</b>	write up	
		practicr dish 2	
		write up	
		practicr dish 3	
		write up	
		costing	
		nutritioanl analysis	
		final practice	
		write up	
		Final Exam for parents	
		Evaluate project	
		Revision	
		Mock paper	
		Mock Paper	
		Mop up absent mock.	