



REVISE

B – Demonstrate technical skills



A - Researching



Cuisines



Sensory analysis



Food choice

C – Analysis and evaluate



Food Science



B - Investigation



A – Research

Enhancing Practical Skills



Nutritional analysis



Olfactory systems

D – Making the final dish



GCSE

Revision

Food Preparation Assessment

NEA2

Recap

Food Investigation

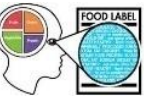
NEA1

Recap

Year 11

Food Provenance

Food labelling



Food sources



E – Analysis and evaluation



Adapting Recipes



Moral



Influences of Food Choice Dietary Needs

Key Stage 4 Learning Journey

Practical Skills

Eatwell Guide

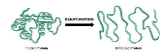
Knife Skills



Coagulation



Food Science



Denaturation

Gelatinisation



Gluten Formation



Technological developments



Food and the environment



World Cuisines

Moral Issues



Food Processing and Production



Food production

Year 10

Cooking of foods and heat transfer

Raising Agents

Cooking Skills

Hygiene & Food Poisoning

Macronutrients & Micronutrients

Environment & Sustainability

Sensory Evaluation

Sensory Testing

Emulsification

Cultural

Food Choice



Selecting appropriate cooking methods



Gluten Formation



Plasticity



Steam



Enzymic browning



Dextrinization



Biological



Sustainability



Caramelisation

British Marketing

British

