

Y11

AQA Food Preparation and Nutrition

Second year of course- students will produce two pieces of course. NEA 1- Food science project NEA 2- Research project. Production of 2 course meal. Students will also take a theory exam based on skills learnt over the two year course.

Y10

AQA Food Preparation and Nutrition -Aims and learning outcomes Courses based on this specification should enable students to:

- demonstrate effective and safe cooking skills by planning, preparing and cooking using a variety of food commodities, cooking techniques and equipment
- develop knowledge and understanding of the functional properties and chemical processes as well as the nutritional content of food and drinks
- understand and explore a range of ingredients and processes from different culinary traditions (traditional British and international), to inspire new ideas or modify existing recipes.

Y9

Food Around the world- Students will explore different cultures and countries through the medium of food. They will plan and cook a range of dishes which will help them to understand the world around them. They will also look at dietary requirements and the connection between religious celebrations and food. This is to deepen their understanding of other peoples, beliefs, customs and traditions. This work builds on the healthy eating and environmental projects from year 7 and 8.

Y8

Students will explore food and their environment. We will look at the impact of food production and the environment. Finding creative solutions to the problem of too many food airmiles, food waste, and unnecessary food packaging. Students will build on healthy eating knowledge learned in year 7, using the Eatwell Guide to base meals around and exploring the food groups in more detail. Cooks will be linked to each food group.

Y7

Students will have an introduction to the food room through practical makes. They will build their confidence in the food room through regular makes which focus around the topic of health eating. They will look at hygiene and safety in the food room. Keeping themselves and others safe when cooking and eating a balanced diet. They will begin to explore the ideas of sustainability in food and how to reduce food waste through choosing seasonal ingredients.