

GCSE Food Preparation and Nutrition



Pupil journey



supermarket



buyer



agriculture & fisheries



sports nutritionist

Future Possibilities



marketing



hospital dietician



farming



armed forces catering



animal welfare



teaching



food research



food taster

Voluntary Experience
Apprenticeships
The Work Place
Further Education Colleges
The Military University

Life after Trinity



Final Exam

Keep calm and have breakfast



Exam Revision



Exam preparation



Analysis & Evaluation



Present

Cook



Prepare

Plan

NEA2

tasks

Year 11 school trip: Westminster Kingsway College for a high skill demonstration and 2 course meal

Type up all NEA 2 tasks

Introduction and aim

① Research

② Choice of Control Investigation

③ Control Investigation

④ Prediction

⑤ Science Investigations 1st, 2nd, 3rd, 4th

⑥ Evaluation Task

⑦ Final NEA

Theory & Revision for Mock Exam

Mock exam

DECEMBER

Consider the different ways evaluations can be recorded

Year 11

Mock NEA1 exam



Mock NEA2 exam



Sensory analysis



Science in food



Technological developments



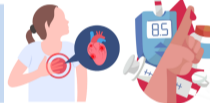
Sustainability and food production

Year 10 school trip: WALKEATTALKEEAT tour around Spitalfields market, Shoreditch and brick lane, with lots of food

Making informed choices



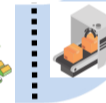
Diet related diseases



Cooking and heat transfer



Environmental impact of the food industry



Year 10

High skill practicals



Mock NEA2 exam



Macro and micronutrients



British and international cuisine

Year 9 school trip: Hackney school of food to be taught by a chef and cook with ingredients from the garden

Functions of ingredients



High skill practicals



Food safety



Food spoilage



Tunnocks teacake challenge



Year 9

Costing and nutritional analysis



Nutrition through the lifecycle



Food choice



Pasta and carbohydrates



Food allergens



Nutrients



Digestive system

Practicals: Bread rolls | Sushi | Fishcakes | Breakfast eggs | Coloured pasta | Mac and Cheese | Sponge cake | Taste testing

Health and safety, cross-contamination and the 4C's



Gluten formation and experiment



Design and create sushi



Energy needs/balance



Starch experiment



Year 8

Cookie experiment



Food labelling



Food, the environment and sustainability



Vegan and vegetarian diets



Time plans and safety points



Practicals: Fruit salad | Ratatouille | Pizza toast | Breakfast muffins | Salad Jar | Chicken goujons | Apple crumble | Leftovers quiche

Year 7

Baseline Assessment

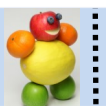
Health and safety, cross-contamination and the 4C's



Cooking equipment



5-a-day and the Eatwell guide



Sensory analysis



Protein



Insects