Co-op Academy Walkden | Food Learning Journey

Year 11

GCSE Food preparation and nutrition Qualification

Students will sit 50% exam covering core

Apprenticeship / College/ University

NEA 2 -Food Preparation SKills

Students complete an investigation into their chosen brief before deciding on what to make for their final menu.

NEA 1 -Food Science

Students complete an investigation into their chosen brief.

Begin your NEA portfolio (50% of your final grade)

Apprenticeship / College

LEVEL 1/2 Hospitality and catering Qualification

4 hour practical exam to produce a two course meal with side dish.

Coursework complete – 60% of overall GCSE grade

Begin your coursework portfolio (60% of your final grade)

Recall of prior learning on nutrients and how excess and deficiency affect the body.

Students will start unit 2 theory prior to year 11.

Students will sit Unit 1 exam papers covering The hospitality industry(40%)

Food Skills and NEA Preparation

Food Provenance - Environmental impact and sustainability of food

Food Choice

Food Science - Functional Properties

Food Nutrition and Health

Food Safety

Develop knowledge of how to propose a hospitality and catering provision to meet specific requirements

Knowledge of the environment In which hospitality and catering providers operate

Understand how hospitality and catering provision operates

Understand how hospitality and catering provision meets health and safety requirements

Build an understanding of how food can cause ill health

Year 10

GCSE Food Preparation and nutrition

Level 2 -Hospitality and Catering

Menu planning , Products suitable for a menu - retrieval of customer dietary needs, costing, seasonality of ingredients being used

Practical skills :
knife skills
deboning
filleting
preparation of meat
technical skills

To develop a knowledge and understanding of the hospitality and catering.

To develop knowledge and understanding of sauces and their use in food preparation.

Practical skills:
The blended method
A roux
The all in one method
Bechamel
Infused
Veloute

To develop knowledge and practical skills of a wide range of pastries both sweet and savoury

Research – The history of afternoon tea. Research traditional vs. modern afternoon tea.

Practical skills :
shortcrust pastry
flaky pastry
choux pastry
sweet shortcrust
puff pastry

Year 9

To develop a knowledge of food science. (Raising agents)

Understanding Food choices and basic staple ingredients

British, Italian, French, Indian, Asian cuisine.

International cuisine

Students analysis and understand foods marketing, trends , street food.

Year 8

Recall knowledge and developing basic practical skills.

Understanding of cooking methods and the effects they have on the food

Food waste project Developing knowledge of sustainability

Develop understanding of excess and deficiency within our dietary intake

Year 7

Knowledge of Micro nutrients ar the role they play within our diets

Introduction food hygiene and safety.

Experimenting with a range of basic ingredients.

Diets - age related. Understand the nutritional needs of all age groups and build some knowledge of special diets

Develop and gain understanding of Macronutrients and the role they play in the body

Year 7 Baseline assessment

Developing an understanding of healthy eating.

Primary School