

Co-op Academy Walkden Curriculum Overview 2022/23



KS4 Food Preparation and Nutrition

Year Group		AU1	AU2	SP1	SP2	SU1	SU2
10	Core Theme	Food Safety	Food Nutrition and Health	Food Science - Functional Properties	Food Choice	Food Provenance - Environmental impact and sustainability of food	Food Skills and NEA Preparation
	Intent	Building and consolidating knowledge from KS3 to delve further into bacteria, moulds, yeast and microorganisms.	Building and consolidating knowledge from KS3 to delve further into the workings of nutrients and their functions of the body. Looking at excess and deficiencies.	Building and consolidating knowledge from KS3 to delve further into the science of food and understanding how and why ingredients work in recipes, the scientific knowledge of functional foods.	Building and consolidating knowledge from KS3 to delve further into special diets, the impact on health and suitable ingredients.	Building and consolidating knowledge from KS3 to delve further into the impact of food on the environment.	Building and consolidating knowledge from KS3 to delve further into how to carry out food experiments and write them up as well as practising dovetailing through practical work.
	Unit of Work	Food Safety	Macro and Micro nutrients	Food Science	Food Choice	Food Provenance	Mock NEA 1 & 2
	Practicals	1 Chicken goujons (deep fat fryer/high risk) 2. HM Lemon curd and raspberry fool 3. Enzymic browning experiment 4.HMD Burgers 5. Flower focaccia	1.Churros (complex card) 2. Portion raw Chicken 3. Flaky pastry (chicken pie) 4..Roux sauce (chicken pie) 5. Sticky chicken wings & HMD coleslaw 6. Make fruit cake (decorating comp) 7. Ice and marzipan fruit cake (decorating comp)	1. Marinated Lamb kebabs (grill, marinade/denature) 2. Meringue Kisses (protein) 3. Choux buns (RA steam) 4.Homemade mozzarella, tomato and basil salad (acid/rennet) 6. Scones & HMD butter 7. .Meringue kisses Balloon experiment - yeast.	1.HMD butter and jam 2. Gluten free brownies 3.HM custard/trifle with GF brownie 4. Sensory analysis experiment. 5. IKEA Meatballs and veloute gravy. 6. Easy themed food styling	1 Duchess potatoes(locally grown/sourced) 2. Fruit tart (pate sucre) 3. Fruit tart (filling) 4. HMD pasta & sauce 5. Homemade Pizza- calculate	1 Technical Skills Dish 1 2.Technical Skills Dish 2 2 x dishes in two hours? Can we get time off timetable/use my free time after yr 11 gone?

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		(microorganisms) 6. Prawn risotto/Paella(deve in prawns/high risk)	8. Create iced decorations (decorating comp)			food miles for the ingredients.	
	Cultural Capital	Links to real life case studies of food poisoning in restaruants and the consequences to staff and victims.	Links to real life case studies of the impact of poor health on diet e.g. the boy who lost his sight due to poor nutrition.	Students will gain an understanding of how food works e,g, they will learn how to make their own cheese.	Students will be introduced to different diets and ingredients and learn how to make dishes for people following those diets.	Students will gain an understanding of where their food comes from and how what they eat has an impact on the environment.	Students will learn how to produce two dishes at the same time ready to serve and plate up.

Year Group		AU1	AU2	SP1	SP2	SU1	SU2
11	Core Theme	NEA 1	NEA 2			Revision	
	Intent	Building and consolidating knowledge from KS3 & KS4 to successfully demonstrate how to carry out food experiments and write them up as a scientific report.	Building and consolidating knowledge from KS3 & KS4 to delve further into how to carry out successful dovetailing through practical work based on detailed research.			Building and consolidating knowledge from KS3 & KS4 FPN theory.	
	Unit of Work	Food Science Students complete an investigation into their chosen brief. They must complete and write up the following sections: Task Analysis Research	Food Preparation Skills Students complete an investigation into their chosen brief before deciding on what to make for their final menu. They must complete and write up the following sections: Task Analysis Research Recipe Ideas Technical Skills Reasons for choice			Food Nutrition and Health Food Choice Food Provenance Food Safety Students will revise the different topics of the course. This will be done through different methods including: Note taking/Flash cards	

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		3 x practical investigations Analysis Final Evaluation	Timeplan Analysis Final Evaluation	Reading Testing self/peers Exam style questions/past papers Analysing the mark scheme Games
	Practicals	Investigation 1 Investigation 2 Investigation 3	Technical Skills Dish 1 Technical Skills Dish 2 Technical Skills Dish 3 Technical Skills Dish 4 Final 3 x hour Practical Exam	NA
	Cultural Capital	Students will carry out food science investigations which will give them insight to other jobs related to the food industry as well as an understanding of how ingredients work.	Students will carry out research into a given brief and investigate foods that are relevant and fit the brief. They will gain insight into Students will learn how to produce three dishes at the same time ready to serve and plate up.	Students will learn how to prioritise learning and recall and retain information which will help them with the next stages of their working life or education.

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Year 11 2021/2022 - NEA 1 removed via exam board and NEA2 started in September to enable more time to develop practical skills.

Year Group		AU1	AU2	SP1	SP2	SU1	SU2	
11	Core Theme	NEA 2				Revision		
	Intent	Building and consolidating knowledge from KS3 & KS4 to delve further into how to carry out successful dovetailing through practical work based on detailed research.				Building and consolidating knowledge from KS3 & KS4 FPN theory.		
	Unit of Work	<p style="text-align: center;">Food Preparation SKills</p> <p>Students complete an investigation into their chosen brief before deciding on what to make for their final menu. They must complete and write up the following sections:</p> <ul style="list-style-type: none"> Task Analysis Research Recipe Ideas Technical Skills Reasons for choice Timeplan Analysis Final Evaluation 				<p style="text-align: center;">Food Nutrition and Health</p> <p style="text-align: center;">Food Choice</p> <p style="text-align: center;">Food Provenance</p> <p style="text-align: center;">Food Safety</p> <p>Students will revise the different topics of the course. This will be done through different methods including:</p> <ul style="list-style-type: none"> Note taking/Flash cards Reading Testing self/peers Exam style questions/past papers Analysing the mark scheme Games <p>NA</p>		

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	Practicals	Technical Skills Dish 1 Technical Skills Dish 2 Technical Skills Dish 3 Technical Skills Dish 4 Final 3 x hour Practical Exam	
	Cultural Capital	Students will carry out research into a given brief and investigate foods that are relevant and fit the brief. They will gain insight into Students will learn how to produce three dishes at the same time ready to serve and plate up.	Students will learn how to prioritise learning and recall and retain information which will help them with the next stages of their working life or education.
	Gatsby	Introducing students to life as a chef as well as hosting for friends/family.	Introducing students to organising information and how to retain information.
	Knowledge Links	KS3 & KS4 Food, Science, Maths, Geography	KS3 & KS4 Food, Science, Maths
	Cross-curricular Link	Science, Maths	Science, Maths, Food.