**GCSE Food Preparation & Nutrition Key Stage 4 Curriculum**

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|  | Term 1 | Term 2 | Term 3 | Term 4 | Term 5 | Term 6 |
| **Year 10** | **Fruit & vegetables**. Food hygiene,Cake making,Nutrition,Practical’s:* Victoria sponge
* Rock cakes
* Tart Tatin
* Halloumi and Veg kebabs
* Potato salad/vegetable slaw
* Spring rolls
 | **Dairy products.**Dietary needs, Special diets, Meal planning, Practical’s:* Roux sauce
* Welsh rarebit
* Banoffee pie
* Ice cream
* Cheese & sage scones
* Chocolate Yule Log
 | **Meat, fish & eggs.**Farming, Food safety & storage,Practical’s:* Lasagne
* Scotch eggs
* Chicken Kiev’s
* Sausage rolls
* Casserole
* Lamb & mint burgers
 | **Meat, fish & eggs.**Cooking methods,Food provenance, Mini NEA practice, Practical’s:* Quiche,
* Thai fish cakes
* Meatballs
* Paella
* Baked salmon parcels
* Pork Schnitzel
* Cheese soufflé
 | **Cereals.**Pasta, Bread making Rice Practical’s:* Quiche,
* Pasta
* Pastry
* Risotto
* Danish pastries
* Bread rolls
* Chelsea buns
* Ravioli
 | **Sugar, fats & oils.** Mini NEA practice, Practical’s:* Palmiers
* cheesy bean burgers
* Profiteroles
* Pavlova
* Tofu pad Thai
* Crème anglaise
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| **Year 11** | Introduction to coursework ( NEAS)NEA task 1 (15%) | NEA task 1 trials Task 1 food exam. | NEA task 2 (35%) Multicultural cuisine | NEA task 2 trials Task 2 food exam. | Revision  |  |