**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 |
| **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 |  |