

	Term 1 Weeks 1-7 [7]	Term 2 Weeks 9-15 [7]	Term 3 Weeks 18-23 [6]	Term 4 Weeks 25-29 [5]	Term 5 Weeks 32-36 [7]	Term 6 Weeks 40-46 [7]
	Food Skills	Cake Project	Nutrition	Controlled Assessment	Controlled Assessment	Controlled Assessment
Year 10	Students will begin to build up the practical skills required for coursework.	Students will continue to build up the practical skills required for coursework.	Students will focus on the commodities of meat and fish, whilst studying the theory of nutrition.	Students will begin their controlled assessment 'Design & Make' task.	Students will complete research analysis, design criteria, designing.	Making initial design ideas
	Students will develop their practical skills in the following areas: knife skills, roux and all in one saucemaking, breadmaking, shortcrust pastry, flaky pastry, choux pastry. Theory: Hygiene and food safety, starch gelatinisation, heat transfer, raising agents, quality control, standard components, fat to flour ratios in different pastry, nutritional analysis.	Students will develop their practical skills in the following areas: creaming method, whisked method, rubbing in method, melting method, biscuit making, finishing techniques. Theory: Ratios in different cake making methods, raising agents, production methods, sensory analysis, functions of ingredients, finishing techniques, effect of religion on food choice.	Students will develop their practical skills in the following areas: meat and fish preparation and cooking. Theory: meat and fish structure, nutritional properties of food, functions of nutrients, food storage, food safety, preservation.	Students will choose one of the tasks set by the exam board and will carry out various types of research and analysis of existing products. Theory: Market research, product analysis, analysis of research.	Students will analyse their research to inform the generation of their design criteria. Initial ideas will be generated and tested before deciding which to progress to the making stage. Theory: Social, moral, environmental and sustainability in relation to food production, customer needs, lifestyles, design criteria, designing and annotation.	Students will make and evaluate 6 initial design ideas. Theory: Finishing techniques, sensory analysis, testing and evaluation, nutritional analysis, use of ICT to create star profiles.
Assessment	Class test: Hygiene and food safety, starch gelatinisation, pastry, standard components	Class test: Cake making methods, finishing techniques, sensory analysis raising agents, effect of religion on food choice	Class test: Meat and fish Food storage Nutritional properties of foods	Internal assessment 1: Grade for coursework folder	Internal assessment 2: Grade for coursework folder	Internal assessment 3: Grade for coursework folder
	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
Year 11	Controlled Assessment	Controlled Assessment	Controlled Assessment	Revision and preparation for final exam	Revision and preparation for final exam	Exam
	Product specification, final design proposal and developments.	Developments	Production plan, final design solution.	Intensive revision programme.	Intensive revision programme.	Exam: 5 th June Unit 1 – Written Paper (45451) 2 hours
	Students will decide which product to take forward for further development and will create their product specification. Students will plan and start to complete up to 6 developments. Theory: Functional properties of foods, nutritional properties of foods, finishing techniques, evaluation and testing.	Students will plan and carry out development investigations. Students will evaluate and use modelling such as costing, sensory analysis and nutritional analysis to make decision about their final product. Theory: Functional properties of foods, nutritional properties of foods, finishing techniques, evaluation and testing.	Students will consider commercial production, plan, make and evaluate their final product using modelling such as sensory analysis, costing and nutritional analysis. Theory: Quality controls, production methods, HACCP, standard components, finishing techniques, evaluation and testing.	All topics covered – initial testing to ascertain areas of priority.	Pre-release material for Section A of the written exam.	
Assessment	Internal assessment 4: Grade for coursework folder	Internal assessment 5: Grade for coursework folder Mock exam	Internal assessment 6: Grade for coursework folder Mock exam	Regular testing in preparation for final exam	Regular testing in preparation for final exam	