Curriculum Map
Food Preparation & Nutrition

GCSE exam

GCSE FPN revision

Spring Term 2 — NEA 2 Coursework

Spring Term 1 — NEA 2 Coursework

Autumn Term 2 — NEA 1 Coursework

Autumn Term 1 — NEA 1 - Coursework

Upper G

Summer Term 2 — NEA 1 / NEA 2 mock.

Summer Term 1 — Food science, sensory properties, food safety & practical skills.

Spring Term 2 — Technological developments in food, culinary traditions, food choices, practical skills.

Spring Term 1 — Food provenance, food processing, food security. Developing practical skills.

Lower G

Autumn Term 2 — Macro and micro nutrients, nutrients in food. Developing practical skills.

Autumn Term 1 — Nutrition, dietary needs, energy balance. Developing practical skills.

Summer Term 2 — International cuisines. Practical skills.

Summer Term 1 — Practical food poisoning bacteria's & food safety skills.

Spring Term 2 — Cooking methods & food science. Practical skills.

Spring Term 1 — Dietary needs, evaluating dishes, time plans. Practical skills.

Pre G

Autumn Term 2 — Food packaging, labelling & allergens. Practical skills.

Autumn Term 1 — Factors affecting food choice. Practical skills

Summer Term 2 — Presentation Graphics

Summer Term 1 — Textiles

Spring Term 1 — DT Lamp Electronics

Spring Term 2 — LAMP CAD CAM and base

Autumn Term 2 — Convenience foods, planning a meal. Practical skills

Autumn Term 1 — Food commodities & food provenance. Practical skills.

Year 8

Summer Term 1 — 2D & 3D CAD CAM Basics

Summer Term 2 — Presentation Graphics

Textiles

Spring Term 2 — Wood Block World

Spring Term 1 — Sensory attributes, evaluating dishes, seasonality. Practical skills.

Autumn Term 2 — Food safety, hygiene, healthy eating, Practical skills

Year 7

Autumn Term 1

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