

Food Learning Journey

L2/3
HOSPITALITY & CATERING

L3 FOOD SCIENCE & NUTRITION

APPRENTICE CHEF

FINAL EXAM

EXAMINATION TECHNIQUE

NEA2 ASSESSMENT

Retrieval strategies

MOCK EXAMINATION

NEA1 ASSESSMENT

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NUTRITION & HEALTH

NEA2 MOCK ASSESSMENT

ADVANCED COOKING SKILLS



Nutrients, nutritional needs & health



Research, menu planning, timing plans, 3 hour cook, nutritional analysis

KS4 – GCSE in Food Preparation and Nutrition

NEA1 MOCK ASSESSMENTS

FOOD SAFETY

FOOD PROVENANCE

FOOD STYLING

Complex skill building eg portioning chickens, filleting fish, pastry/pasta making, sauce making, setting mixtures (S1-S12)



Investigating the chemical & functional properties of food (x3 assessments)



Food spoilage & contamination, principles food safety



Food production & processing, food & the environment



Presentation techniques

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INTERNATIONAL CUISINE

CONSUMER AWARENESS

Toad in the Hole Practical



Sizzling Stir Fry with Noodles Practical



Curry Practical



Gourmet Burger Practical



Buying food, labelling, food waste

BRITISH CUISINE

FOOD CHOICE

HEALTH & SAFETY

Scotch Eggs Practical



Victoria Buns Practical



Factors affecting food choice including culture, social, medical, economic



Food allergies and intolerances, preventing cross-contamination

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DAIRY

FATS & OILS

ADAPTING RECIPES

Chicken Fajitas Practical



Cheese and Onion Triangles Practical



Macaroni Cheese Practical



Pizza Practical



KS3 – National Curriculum Cooking and Nutrition

PROTEIN

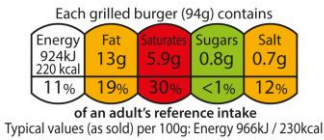
THE EATWELL GUIDE PT 2

HEALTH & SAFETY

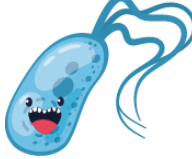
Fish and Chips Practical



Bolognese Practical



Healthy eating guidelines review



Preventing food poisoning, using high risk ingredients safely and the 4Cs

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FOOD MILES

CARBOHYDRATES

THE SCIENCE OF COOKING

SENSORY TESTING

Apple Crumble Practical



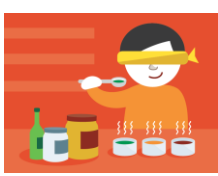
Pizza Toast Practical



Flapjacks Practical



Scones Practical



FRUIT & VEGETABLES

THE EATWELL GUIDE PT 1

HEALTH & SAFETY

Vegetable Couscous Practical



Fruit Fusion Practical



Healthy eating guidelines



Personal hygiene, knife safety (bridge and claw) and cooker safety

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