

## TBS Curriculum Map

Year:10

### FOOD PREPARATION AND NUTRITION [FPN]

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
<b>Theme/Topic</b>	Fruit and Vegetables	Potatoes, bread, rice, pasta/ starchy carbohydrates	Dairy and alternatives	Stand-alone topics Mock NEA 1 Practice	Mock NEA 2 Practice Beans, pulses, fish, eggs, meat and other proteins	Stand-alone topics
<b>Skills</b>	Recipes demonstrating how to use the Eatwell plate Nutrients, their sources and deficiency diseases. • Special diets lactose intolerant, religion, health, ethical beliefs Preparing food and Safety Knife skills, high skill techniques in preparation and cooking food.	Nutrients, their sources and deficiency diseases. • Special diets lactose intolerant, religion, health, ethical beliefs Practical cooking skills Cooker management Knife skills, high skill techniques in preparation and cooking food.	Practical cooking skills Cooker management Knife skills, high skill techniques in preparation and cooking food. Nutrients • Sources of nutrients. • Functions of nutrients in the body. • Balanced diet.	Working characteristics and functions of ingredients	Practical cooking skills Cooker management Knife skills, high skill techniques in preparation and cooking food.	Knife skills, high skill techniques in preparation and cooking food.
<b>Knowledge</b>	Food Safety Health Nutrients Provenance Food choice Food Science Eat well plate. Government guide lines to health eating. Food miles and seasonality.	Food Safety Health Nutrients Provenance Food choice Food Science Eat well plate. Government guide lines to health eating. lines to health eating. • Food miles and seasonality.	Food Safety Health Nutrients Provenance Food choice Food Science Eat well plate. Government guide lines to health eating. lines to health eating. • Food miles and seasonality.	Food Safety Health Nutrients Provenance Food choice Food Science Eat well plate. Government guide lines to health eating.	Food Safety Health Nutrients Provenance Food choice Eat well plate. Government guide lines to health eating. • Food miles and seasonality.	Food Safety Health Nutrients Provenance Food choice Eat well plate. Government guide lines to health eating. • Food miles and seasonality.

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<b>Cultural Capital</b>	Macmillan Cancer Cake Sale	BBC Food Show exhibition	External speaker – Animal Aid /Vegetarian/Vegan		Visits to museums/ food markets	Visits to museums/ food markets
<b>Curriculum overlap</b>						

Year: .....11

### FOOD PREPARATION AND NUTRITION [FPN]

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
<b>Theme/Topic</b>	Scientific investigations NEA 1 PPE 1 EXAM	Scientific investigations NEA 1	FPN –NEA 2 PPE 2 EXAM	PPE 2	Exam revision	Exam revision Exam GCSE
<b>Skills</b>	<p><b>Investigation (21 marks)</b></p> <p>Scientific investigation into all of the functional and chemical properties of a commodity/ ingredients for the task</p>	<p><b>Learners will show:</b></p> <p>The method used for each investigation The changes and adaptations made logical sequence of working completed records of observations and findings ( include charts, graphs, photos and written descriptions)</p>	<p><b>Task 2 Preparation Plan:</b></p> <p>Reasons for selection choice of dishes relating to the task Identification of skills and techniques Sensory/nutritional choice Costs Food provenance and seasonality</p>	<p>Prepare, cook and present 3 dishes based on theme. Excellent and advanced application of a wide variety of skills, techniques and cooking methods, showing a high and very complex level of demand Excellent level of competency when using a wide range of tools and equipment Demonstrates excellent cooker management</p>	<p>Revision techniques Use of wide range of resources</p>	
<b>Knowledge</b>	Raising agents: chemical agents Raising agents: air Foam formation	aim for the investigation choice	Features and characteristics of	Practice skills	Revisit	

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	<p>Raising agents: steam Gelatinisation Dextrinisation Gluten formation Yeast as a raising agent Coagulation Acid denature (making cheese and yogurt) Foam formation Shortening Aeration Plasticity Emulsification</p>	<p>of investigations with detailed explanations linking to the functional and chemical properties of the ingredients</p>	<p>individual cuisines Recognise traditional ingredients: Chosen Culture Understand religious or cultural factors affecting the cuisine Understand traditional cooking methods, presentation and eating patterns Recognise how the traditional recipes have been adapted to suit today's society</p>	<p>Theory input: Presentation and portion control.</p>	<p>Health and Safety Food Provenance Nutrients Food security Health Food choice</p>	
<b>Cultural Capital</b>			Fish Chef – Demonstration			
<b>Curriculum overlap</b>	Science	Pencil and Fork – Spanish/Gastronomy Visitor	MFL department	Catering and hospitality		