

Subject Summary Sheet

Food

Curriculum Overview

Key Stage	Autumn	Spring	Summer
III	7 Food safety 8 Nutrition 9 Sauces, pastry, food safety	7 Food safety 8 Nutrition 9 Cakes, bread, nutrition	7 Food safety 8 Nutrition 9 Special diets and food choice
IV GCSE Specification	10 Food science and investigations. 11 Coursework	10 Commodities, food provenance 11 Coursework, Revision	10 Cooking styles. Environmental factors which affect food choice. 11 Revision

Staff: AYG

Key Subject Skills: practical skills, understanding the properties of ingredients, evaluate success and identify improvements.

SMSC Foci: Health, religion, cultures and food choice

Career Pathways: Hospitality and Catering industry, product development

Most Recent Results:

A* - A 20%

A* - C 86%

A* - G 100%