



Independence and technical skill

Year 11

Year 10 Summer Term 2

Evaluation trial dishes nutrition, presentation, sensory testing, suitability for task adaptations for task

DIRT time

Extended write

Recipe trials for NEA2 x 4

DIRT time

Extended write

Food commodities

Demonstration and practical eggs  
Quiche meringues

Food investigation sugars, Fats, Flour NEA1

Spot demonstration paella

pasta

Year 10 Summer Term 1

DIRT time

Healthy eating

Nutrition Functions and deficiency

Macro nutrients chemical composition

Demonstration and practical fish

Sustainability - fish

Pastry making

Seasonal foods Christmas practical

Research Planning Prediction Investigate Food testing Analyse results conclusion

Food investigation fats NEA1 creamed cake V all in one cake

Food safety Cake making

DIRT time

Extended write F&V

Pineapple upside down pudding

Demonstration and practical lemon cake

Spot demonstration Cake finishes

Vegetable soup

practical basic skill

Food provenance Arable farming

The environment

Food provenance fruits and vegetables

methods cooking Effect of heat Key terms eggs

cereals

rice

Food commodities

Spot demonstration making pasta

Barley, rye and oats

Extended write

methods cooking Effect of heat Key terms fish

methods cooking Effect of heat Key terms dairy

methods cooking Effect of heat Key terms meat

classification meat

DIRT time

Faults in pastry making

Demonstration and practical sweet fruit tarts

Crème patisserie Fruit glaze

Demonstration and practical cheese dish

Dairy farming

Demonstration and practical chicken dish

Demonstration and practical Shepherd's pie Finish

Extended write

Free choice pastry dish

Characteristics handling and baking blind

OPEN BOOK assessment KO

Year 10 Spring Term 1

Types of pastry

Shortcrust pastry

Flaky pastry

Practical puff pastry to freeze

Choux pastry

Demonstration and practical beef pies Finish and overfill

Demonstration and practical savoury plait

Seasoning foods

Demonstration and practical profiteroles

DIRT time

Free choice practical independence and levels

Quality control and quality assurance

Berry crumble Fresh custard

The rubbing in method

Free choice Practical cakes

Demonstration and practical gingerbread men The melting method

Finishes And tolerances

Food safety Cake making

Recall Food safety The law and legislation

Food poisoning <https://www.bbc.co.uk/teach/class-clips-video/food-safety/zf7kihw>

The creaming method

The whisking method With cold filling

Year 10 Autumn Term 2

DIRT time

Extended write F&V

Pineapple upside down pudding

Demonstration and practical lemon cake

Spot demonstration Cake finishes

Vegetable soup

practical basic skill

Food provenance Arable farming

The environment

Food provenance fruits and vegetables

Risk assessment Chicken nugget practical

Cake making methods

Demonstration and practical Victoria sandwich cake

Demonstration and practical swiss roll

Adding a drizzle

McMillan Carrot cake practical

Fruits and vegetables nutrition

Fruits and vegetables theory and dishes

Year 10 Autumn Term 1

Food provenance Arable farming

The environment

Food provenance fruits and vegetables

KEY

Cultural capital

PSHCE

Careers

Literacy focus

Closed book assessment

Formative assessment