

Food Curriculum Guide

Curriculum Intent Year 7	Develop practical skills and understanding of equipment in the kitchen. Develop understanding of health and safety in the kitchen.	
Curriculum Content	Practical Apple Crumble, Pizza, Chocolate Muffins, Jam Tarts, Omelette and Chocolate Brownies	Theory Health and Safety Eat Well Guide
Assessment	<ul style="list-style-type: none">• Practical assessment cooking a dish• Knowledge test	
What can you do to support your child in Food	Ensure they have ingredients for practical each week along with a named container.	
Links to useful revision aids or online revision resources	BBC good food for recipes you may wish to do and share at home	



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<p>Curriculum Intent Year 8</p>	<p>Develop practical skills and understanding of equipment in the kitchen. Develop understanding of health and safety in the kitchen.</p>	
<p>Curriculum Content</p>	<p>Practical Pasta, Mac n Cheese, Garlic Dough Balls, Filled Pasta, Swiss Roll, Mince Pies</p>	<p>Theory Health and safety Nutrition</p>
<p>Assessment</p>	<ul style="list-style-type: none">• Practical assessment cooking a dish• Knowledge test	
<p>What can you do to support your child in Food</p>	<p>Ensure they have ingredients for practical each week along with a named container.</p>	
<p>Links to useful revision aids or online revision resources</p>	<p>BBC good food for recipes you may wish to do and share at home</p>	



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<p>Curriculum Intent Year 9</p>	<p>WJEC – Practical/Exam</p>		
<p>Curriculum Content</p>	<p>Half Term 1 Unit 1 Exam Half Term 4 Unit 1 Exam</p>	<p>Half Term 2 Unit 1 Exam Half Term 5 Unit 2 Coursework Intro</p>	<p>Half Term 3 Unit 1 Exam Half Term 6 Unit 2 Unit 2 Coursework Intro</p>
<p>Assessment</p>	<ul style="list-style-type: none"> • Assessment of practical dish • Practise exam questions from Unit 1 Exam 		
<p>What can you do to support your child in Food</p>	<p>Cook at home Ensure they have ingredients for practical each week along with a named container.</p>		
<p>Links to useful revision aids or online revision resources</p>	<p>BBC good food for recipes you may wish to do and share at home Boost</p>		



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<p>Curriculum Intent Year 10</p>	<p>WJEC – Practical/Exam</p>		
<p>Curriculum Content</p>	<p>Half Term 1 Unit 2:- Nutrition Half Term 4 Unit 2:- Preparation for Mock NEA</p>	<p>Half Term 2 Unit 2:- Nutrition Half Term 5 Unit 1 Exam</p>	<p>Half Term 3 Unit 2:- Meal Planning Half Term 6 Unit 1 Exam</p>
<p>Assessment</p>	<ul style="list-style-type: none"> • Practical assessment cooking a dish • Knowledge test 		
<p>What can you do to support your child in Food</p>	<p>Cook at home Ensure they have ingredients for practical each week along with a named container.</p>		
<p>Links to useful revision aids or online revision resources</p>	<p>BBC good food for recipes you may wish to do and share at home Boost</p>		



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<p>Curriculum Intent Year 11</p>	<p>WJEC – Practical/Exam</p>		
<p>Curriculum Content</p>	<p>Half Term 1 Unit 1:- Exam Half Term 4 Unit 1:- NEA practical write up</p>	<p>Half Term 2 Unit 2:- Exam Half Term 5 Unit 1 Revision</p>	<p>Half Term 3 Unit 1:- NEA Brief and practical assessment Half Term 6 Unit 1 Revision/Exam</p>
<p>Assessment</p>	<ul style="list-style-type: none"> • Assessment of practical dish • Practise exam questions from Unit 1 Exam 		
<p>What can you do to support your child in Food</p>	<p>Cook at home Ensure they have ingredients for practical each week along with a named container.</p>		
<p>Links to useful revision aids or online revision resources</p>	<p>BBC good food for recipes you may wish to do and share at home Boost</p>		

