## YEAR 10 CURRICULUM MAP

Food Preparation & Nutrition
<a href="Key Focus">Key Focus</a> – Practical skills, science of food and nutritional knowledge



						T	т.	
								EOY Assessment Point
							HT6:	HT1 – HT6
						HT5	Overarching unit	
				HT4:	Assessment Point:	<u>jOverarching unit</u>	<u>intent:</u>	Carbohydrates and vitamins & minerals End of
					Summative or AFL	<u>intent:</u>	The amount of vitamins	Unit Tests with
			HT3:	Over we wish in a sure it	HT3 and HT4	What is gelatinisation?	needed every day for	interleaving evident
			піз:	Overarching unit intent:	(with elements of HT1	What is genatimisation:	different life stages	
	HT2:	Assessment Point:	Overarching unit		and HT2)	What is dextrinisation?	The effects of food	Key Disciplinary Knowledge
		Summative or AFL	<u>intent:</u>	What do the terms			The effects of food preparation and	Knowieuge
			Denaturation	plasticity, Shortening, emulsification and	Protein and Fats & Oils End of Unit Tests with	What is caramelisation?	cooking on vitamins	Food, Nutrition and
HT1:	Overarching unit	HT1 & HT2	Denaturation	aeration mean?	interleaving evident	What is meant by a		Health
Overarching unit	<u>intent:</u>	Bacteria End of Unit	Coagulation			raining agent?	What are antioxidants?	Food Colones
<u>intent:</u>	Food storage	test	Aeration / how foams are	What happens when	Key disciplinary		The functions of	Food Science
Bacteria Module:			formed	you heat fats and oils?	<u>knowledge</u>	How raising agents work?	minerals in the body	Food Safety
	Protein Module:	<u>Key disciplinary</u> knowledge		Carbohydrates &	Food, Nutrition and	WOIK:		
What are	Structure of amino	KHOWIEuge	Function of gluten	Raising Agents Module:	Health	Types of raising agents	The main sources of minerals in the diet	Food Choice
microorganisms?	acids	Food, Nutrition and	Fats & Oils Module:	-1 6 6		Mile of a Bathanala and	illillerais III the diet	Food Provenance
What conditions are	UDV ( 0 1 DV ( ) 1 - 1 - 1	Health		The function of carbohydrate in the	Food Science	Vitamins, Minerals and Water Module:	The effects of a	
needed for	HBV & LBV protein foods	Food Science	Functions of fat in the body	body	Food Safety	<u>water moduler</u>	deficiency or an excess	Key Concepts
microorganisms to live and grow?	10003	1 ood science	body			The functions of	of minerals in the diet	
and grow!	Protein	Food Safety	Effects of a deficiency or	The main sources of	Food Choice	vitamins in the body	The amount of minerals	Practical skill development
What are enzymes?	Complementation	Food Choice	excess of fat in the body	carbohydrate in the body	Food Provenance	The main sources of	needed every day for	Nutritional knowledge
	Protein alternatives	rood Chalce	The functional and	Dody	1 ood 1 lovellance	vitamins in the diet	different life stages	Ŭ
How is food spoiled?	r rotem areamatives	Food Provenance	chemical properties of fat	The effects of a	Key Concepts		Water function	Science of food
How microorganisms	Function of protein in		The functional and	deficiency or excess in the body	Practical skill	The effects of a deficiency or an excess		Understanding food
are used in food	the body Effects of a deficiency	Key Concepts	chemical properties of fat	the body	development	of vitamins in the diet	NEA1 – Mock task – 2	commodities
production?	or excess of protein	ney concepts	How fats and oils react to	The amount of			experiments and write up based on	
What is food		Practical skill	food preparation	carbohydrate needed	Nutritional knowledge		investigation set.	
poisoning?	Protein needs at	development	processes and cooking	at each life stage	Science of food		<u>,</u>	
	different ages	Nutritional knowledge	methods	How carbohydrates	Science of 100d	Revisit functions of fats	Revisit carbohydrates	
Symptoms and food sources of food poisoning?	Structure of proteins		Revisit bacteria module	react to food	Understanding food	and proteins during carbohydrate module	function during vitamin and mineral module	
		Science of food during protein module	preparation processes	commodities	carbonyarate module	and mineral module		
	Science of Protein	Understanding feed		and cooking methods				
Cross Contamination		Understanding food commodities						

