

SIR GRAHAM BALFOUR SCHOOL

CURRICULUM OVERVIEW – KEY STAGE 4 FOOD PREPERATION AND NUTRITION

and a later the second



SCA.

	1 500					11
	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
	Food Nutrition	Food Choice	Food Safety	Food Provenance	Food Science	Nutritional
Year 10	and He <mark>alth</mark>	Religion, Seasons,	Food Spoilage	Food Security	Fats, Proteins and	Health/ Needs
	Eatwell Guide.	PAL, Dietary	Temperature	Food Processing	Carbohydrates.	Diet Related
	Eight Healthy Tips	Choices, Cost and	control.	Fairtrade and	Methods of	Health Problems.
	Micro and Macro	Budget, Food	Yeast, Bacteria	Organic.	cooking.	Nutritional Needs
	Nutrients.	Intolerances,	and Mould.	Food waste.	Heat Transfer.	of different life
		Allergies, GM,	Food Processing,	Food Preparation	Raising Agents.	stages. EG.
	Food Preparation	Organic. Food	Food Preparation	Skills.	Food	Elderly
	Skills.	Labelling.	Skills.		Experiments.	Food Preparation
		Food Preparation			Trial NEA 1	Skills.
	A MARK	Skills.	and the second second	Markey Markey	AL AN	Trial NEA 2
Year 11	NEA 1: Food	NEA 2: Food	Three-hour	Focus on revision,	This will be the	
	Investigation	Preparation Task	practical exam as	consolidation of	key focus	Carlo Barrow
	Task is Released	is Released	part of NEA 2.	prior learning and	alongside revision	CALCO L
	This will be the	This will be the	Completion of	examination	and consolidation	The second
	key focus	key focus	NEA2.	technique.	of prior learning.	194
	alongside revision	alongside revision				
	and consolidation	and consolidation			6.	
	of prior learning.	of prior learning.			110 34	STY AN
	133			1		Prittin 1