

Term 1

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	
Topic	Nutrition for life: Healthy diet Carbohydrates and energy								
Challenge Objective and Content (for all learners)	Topic: Carbohydrates, Gluten and budding 1. Baseline assessment - Recap of last year and expectations CQ: How does bread rise? Function of ingredients in bread- Gluten formation, yeast and budding, Carbon dioxide production 2. FPT - Focaccia 1 Bread dough – Frozen to be made into focaccia next lesson	Topic: Carbohydrates, Gluten and budding 1. CQ: What are carbohydrates? Energy and starch 2. Focaccia 2 – practical decoration - Proving and baking	Topic: Pastry 1. CQ: What is shortening? Fat and flour, gluten formation in pastry 2. FPT Portuguese custard tarts 1 - Pastry Frozen to be made into tarts next lesson	Topic: Coagulation 1. CQ: What is coagulation? How mixtures set- eggs 2. FPT Portuguese custard tarts 2 – Custard and baking					
Inspire Opportunities	IQ: Is it important to include bread within your diet?	IQ: How do gluten and starch in carbohydrates affect texture?	IQ: Can using different fats affect texture?	IQ: What temperature is required for coagulation? Why?					
Assessment Opportunities	Practical baseline – Teacher assessed.	PA: Peer assessment of food safety. Teacher VF/ Responding to Feedback. Self-Assessment (SA) of practical	PA: Peer assessment of topic. Teacher VF/ Responding to Feedback. Self-Assessment (SA) of practical	Self-evaluation of practical learning, with teacher written feedback.					

HALF TERM

Autumn 2

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	U I M
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FPT- Focused practical task

Topic	Nutrition for life: Healthy diet Carbohydrates and energy			
Challenge Objective and Content (for all learners)	1. CQ: What is the Eatwell Guide? Recap of a healthy diet, energy needs and that some people have special dietary needs 2. FPT Muffins CQ: How can dishes be adapted to meet the Eatwell guide? Adapt a simple muffin recipe	1. CQ: What are carbohydrates? How carbohydrates give us energy sugary and starchy 2.FPT Super noodles	1. CQ: Is cake ever healthy? Fat in our diet, and methods we can use to reduce saturated fat intake. 2. FPT Swiss roll	
Inspire Opportunities	IQ: How can a recipe be adapted for someone with dietary needs?	IQ: How can starchy dishes be adapted to be healthier?	IQ: Are sugar and fat both bad for our health?	
Assessment Opportunities	Self-evaluation of practical against recipe guidance	PA: Peer assessment of topic. Teacher VF/ Responding to Feedback. Self-Assessment (SA) of practical	Teacher Assessment (TA) Summative assessment of End of term Quiz	

Spring 1

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	HALF TERM
Topic	Food science, Food waste and cross contamination Chemical and biological raising agents						
Challenge Objective and Content (for all learners)	1. CQ: What is cross contamination? HACCP- Preventing cross contamination of food, especially high risk – protein foods. 2. FPT: Kebabs		1. How can food waste be reduced? What is food waste and what impact does it have on our environment? 2. FPT: Savoury rice		1. How do cakes rise? Chemical, physical, and biological raising agents- recap yeast 2. FPT: Mini fruit Cakes		
Inspire Opportunities	IQ: What are the responsibilities of a chef to prevent food poisoning?		IQ: What is food poverty?		IQ: What factors prevent a cake rising?		
Assessment Opportunities	PA: Peer assessment of topic. Teacher VF/ Responding to Feedback. Self-Assessment (SA) of practical.		Self-evaluation of practical against recipe guidance		TA- Knowledge quiz.		

Spring 2

	Week 1	Week 2	Week 3	Week 4	Week 5	E A C
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FPT- Focused practical task

Topic	Food science, Food waste and cross contamination Chemical and biological raising agents			
Challenge Objective and Content (for all learners)	1. CQ: What is lamination? Aeration and lamination to develop texture in a food product. 2. FTP: Cheese twists/ apple tarts - Puff pastry	1. CQ: How can burgers be better for you and the environment? HBV and LBV protein. Protein complementation. 2. FTP: Burgers	3. CQ: How does yeast make bread rise? Gluten formation and bread structure, how bread rises. Factors that improve budding rate. 4. FTP: Hot cross buns	
Inspire Opportunities	IQ: What other methods of aeration are effective?	IQ: How can the cattle farming industry be more environmentally friendly?	IQ: Name other food which are associated with religious events festivals?	
Assessment Opportunities	Self-evaluation of practical against recipe guidance	PA: Peer assessment of topic. Teacher VF/ Responding to Feedback. Self-Assessment (SA) of practical.	Teacher Assessment (TA) Summative assessment of End of term Quiz	

Summer 1

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	HALF TERM
Topic	Cultural food and diet around the world						Cultural food Food and diet around Spring rolls, Chilli,	
Challenge Objective and Content (for all learners)	1. CQ: What factors affect food choice? Exploring and understanding factors that affect food choice. What are staple foods? 2. FPT: Croque Monsieur	1. CQ: What is cultural food? British and International cuisine. Exploring foods from around the world. Exploring foods from around the world. Cultural, moral and religious food choices. 2. FPT: spring rolls		1. CQ: What is cultural food? British and International cuisine. Exploring foods from around the world. Exploring foods from around the world. Cultural, moral and religious food choices. 2. FPT: Curry?		3. CQ: What is cultural food? Cont. Exploring foods from around the world. Cultural, moral and religious food choices.		
Inspire Opportunities	IQ: How can you adapt a recipe for seasonality?	IQ: What other factors may affect food choice?		IQ: How does geographical location influence diet?				
Assessment Opportunities	SA Self assessment of topic. Teacher VF/ Responding to Feedback. Self-Assessment (SA) of practical.		PA: Peer assessment of topic. Teacher VF/ Responding to Feedback. Self-Assessment (SA) of practical.					

	Week 1	Week 2	Week 3	Week 4	Week 5	SUMMER
Topic	Cultural food Food and diet around the world Spring rolls, Chilli, Samosas					
Challenge Objective and Content (for all learners)	1. CQ: Identify and explain the features of Chinese and Indian cuisine. 2. FPT: Chilli nachos	1. CQ: What is cultural food? Cont. IQ: Why is protein important? 2. FPT: Jambalaya		1.End of term assessment and feedback 3. FPT Pancakes		
Inspire Opportunities	IQ: How does climate affect food around the world?		IQ: What dishes are associated with celebration around the world?			
Assessment Opportunities	SA Self assessment of topic. Teacher VF/ Responding to Feedback. Self-Assessment (SA) of practical.		Teacher Assessment (TA) Summative assessment of End of term Quiz			