OUR LEARNING JOURNEY

YEAR 11

Term 3.2

Final Examinations

Term 3.1

Food Preparation & Nutrition Revision

Term 2

NEA 2: The Food Preparation Assessment

Term 1

NEA 1: The Food Investigation Assessment

Term 1.2

Food Science – The PH of Food / Microorganisms /Cheese Making

Term 2.1

Food Spoilage – How to Recognise Signs of Food Spoilage & Prevent it

Term 3.2

Factors Affecting Food Choice

YEAR 10

Term 1.1

Food Science – Why Food is Cooked

Term 2.1

Food Science – Types of Pastry & the Ingredients needed for Making

Term 3.1

Food Provenance

Term 3.2

Practical Skills – Knife Skills / Frying / Baking / Simmering etc

Term 2.2

Practical Skills – Paper Folding / CAD & CAM /Creating Spaces for Recreational Spaces

Term 1.2

Tenon Saw / Ruler / Tri Square / Pillar Square / Glass Paper

Term 3.1

Knowledge – Food from Different Cultures & Food & Religion

Term 2.1

Knowledge – 2D Design / Preparing for Laser Cutting

Term 1.1

Knowledge – Timbers / Hard Woods / Soft Woods / Health & Safety

YEAR 9

Term 1.2

Practical Skills – Bolognaise / Sweet & Sour Chicken / Vegetarian Curry / Recipe Adaptation / Bread Making / Scones

Term 2.2

Practical Skills –Creating a Template for a Car

Term 3.2

Practical Skills – Advanced use of CAD

Term 2.1

Knowledge – Health & Safety in the Workshop / Hardwoods / Softwoods etc.

Term 3.1

Knowledge – Designing a nursery book for a Child

Term 1.1

Knowledge in the Kitchen

YEAR 8

Term 3.2

Practical Skills – Understanding of Basic 2D Skills

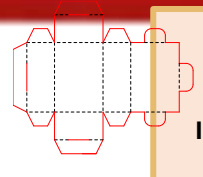
Term 2.2

Practical Skills in the workshop

Term 1.2

Practical Skills – Cutting Skills, Using the Hob, Grilling & Baking

YEAR 7



Term 3.1

Knowledge – Investigating a Design Brief / Using CAD / Quality Control in Manufacturing etc.

Term 2.1

Knowledge – Health & Safety in the Workshop

Term 1.1

Knowledge – Health & Safety in the Kitchen/ Understanding of Eating Well & Nutrition / Parts & Uses of a Cooker

St John Henry Newman Catholic School