

The Latimer Arts College Curriculum Year Overview

Subject: Food and Nutrition

	Year 7	Year 8	Year 9	Year 10	Year 11
Term 1	<p>Food is delivered in a rotation. All students will study the following:</p> <p>Health and Safety and Nutrition</p>	<p>Food is delivered in a rotation. All students will study the following:</p> <p>International Cuisine and Ethical Food Choices (Fairtrade and Sustainable Fishing)</p>	<p>FOOD AND NUTRITION: Macronutrients/ Eat well/ Life stages</p>	<p>YEAR 9 ROK TESTING</p> <p>FOOD SAFETY: Principles</p>	<p>NEA1 (Science Investigation)</p>
Term 2			<p>FOOD AND NUTRITION: Micronutrients/ Fibre and Water</p> <p>Christmas Bake Off: Teacake challenge</p>	<p>FOOD SAFETY: Spoilage and contamination</p> <p>Christmas Bake Off: Yule Log</p>	<p>NEA2 (Plan, prepare and cook 3 dishes)</p>
Term 3			<p>FOOD CHOICE: Factors which influence food choice/ sensory evaluation/ food labelling and marketing / British and international cuisine</p>	<p>FOOD SCIENCE: Heat transfer and Cooking methods</p>	<p>NEA2 (Plan, prepare and cook 3 dishes)</p>
Term 4			<p>FOOD PROVENANCE: Fairtrade/ Food sources/ Sustainability/ Primary and secondary processing</p>	<p>FOOD SCIENCE: Functional and Chemical properties of ingredients</p>	<p>REVISION</p> <ul style="list-style-type: none"> • Food and Nutrition • Food Choice • Food Provenance
Term 5			<p>PRACTICAL SKILLS: Skills 1,2,3,4,5,6,10.</p>	<p>FOOD SCIENCE: MINI NEA 1 (Science investigation)</p>	<p>REVISION</p> <ul style="list-style-type: none"> • Food Safety • Food Science
Term 6			<p>PRACTICAL SKILLS: Skills 7,8,9,11,12</p>	<p>YEAR 9 and 10 ROK TESTING</p>	