

TECHNOLOGY FACULTY

TECHNOLOGY FACULTY – FOOD PREPARATION AND NUTRITION YEAR 10

<i>Topic(s) covered</i>	<i>Resources available e.g. Website</i>
<p>Food preparation skills – general practical skills, knife skills, preparing fruit and vegetables, use of the cooker, use of equipment, cooking methods, preparing, combing and shaping mixtures, sauce making, dough making, shaping and finishing, raising agents, setting mixtures.</p> <p>Food nutrition and health – macronutrients, micronutrients, nutritional needs and health, nutritional analysis.</p> <p>Food science – cooking food and heat transfer, functional and chemical properties of food.</p> <p>Food safety – food spoilage and contamination, principles of food safety.</p> <p>Food choice – factors affecting food choice, British and international cuisines, sensory evaluation, food labelling and marketing.</p> <p>Food provenance – environmental impact and sustainability of food, food processing and production.</p> <p>Food preparation and cooking techniques – practice NEA tasks, food investigation, food additives, labelling and technological advances.</p>	<p>AQA digital book www.illuminate.digital/aqafood Student Username – SCHACE3 Student Password – STUDENT3 Programmes on school network.</p> <p>www.aqa.org.uk Food in Focus – dietary analysis. Pupils are given recipe sheets. Books - AQA Food Preparation and Nutrition. LRC: The LRC has a range of recipe and technical books covering the topics. Cooking equipment.</p>

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<i>Topic(s) covered</i>	<i>Resources available e.g. Website</i>
<p>Revision - Food preparation skills, Food, nutrition and health, Food science Food safety, Food choice Food provenance, Food preparation and cooking techniques</p> <p>Non-exam Assessment Task 1: Food Investigation – research, investigation, analysis and evaluation</p> <p>Non-exam Assessment Task 2 Food Preparation – researching the task, selecting dishes, demonstrating technical skills, planning for the final menu, making the final dishes, analyse and evaluate, food additives, labelling and technological advances</p>	<p>AQA digital book www.illuminate.digital/aqafood</p> <ul style="list-style-type: none"> • Student Username: SCHACE3 • Student Password: STUDENT3 <p>Programmes on school network www.aqa.org.uk Food in Focus – dietary analysis Pupils are given recipe sheets Books: AQA Food Preparation and Nutrition LRC: The LRC has a range of recipe and technical books covering the topics</p>