



Food Preparation and Nutrition



Archdiocese of Liverpool

Curriculum intent:

Food Preparation and Nutrition at St Gregory's equips learners with the knowledge, understanding, and skills required to cook and apply the principles of nutrition and healthy eating. We encourage learners to cook, make informed choices about food in order to be able to feed themselves and others affordably and nutritiously, now and later in life. Drawing on disciplines such as Mathematics, Science, and Geography, pupils learn how to become resourceful, considerate, and capable citizens. High quality food education makes an essential contribution to the moral, cultural, health and well-being of the nation.

Year 11

	Content	Concepts and Skills
TERM 1	<p>Non Examination Assessment 1</p> <p>Food Science Investigation set by exam board</p> <p>Consideration & investigation of where foods come from</p>	<p>Application of food science</p> <p>Research</p> <p>Analysis of data</p> <p>Evaluation of practical assessment</p>
TERM 2	<p>Non Examination Assessment – Food Preparation Assessment</p> <p>Assessment task set by exam board</p> <p>Primary & Secondary processing of ingredients into products</p>	<p>Research & selection of products for set task</p> <p>Application of cooking skills & food styling</p> <p>Evaluation of practical assessment</p>
TERM 3	<p>Technological Developments within the food industry</p> <p>Revision</p>	<p>Reviewing and embedding of knowledge</p>

