

Food Preparation and Nutrition

Curriculum Map:

[KS3 All DT and Art](#)



Key Stage 3

In DT students rotate around 3 different subject areas each year: DT, Graphics and Food. Students will explore a wide range of areas each year developing their skills and understanding of the work around them.

Student will create many dishes and projects in KS3 and are encouraged to take them home to share.

Students learn about a healthy diet, cultural inspiration and develop an understanding of the needs of others.

Key Stage 4

Subject	Food Preparation and Nutrition
Qualification	GCSE
Exam Board	AQA
Course Leader	Miss C Lee
Course summary	<p>Food science is at the forefront of this course and you will develop a deeper understanding of how food is created, broken down and how it is made up within food preparation and nutrition.</p> <p>We will also learn and develop skills within the food room such as deboning chicken and using this in a variety of ways, filleting fish and creating dishes from scratch.</p> <p>As the course progresses, you will develop an understanding of how to produce high level dishes which include a variety of skills for your practical exam.</p> <p>This course is described by current students as being faced paced and of a great satisfaction for every module completed. This course is best suited for students who are planning on taking triple science or health and social care.</p>
What will students learn?	<p>Pupils choosing this subject will learn through a variety of exciting activities; preparing a whole chicken, filleting fish and learning through scientific investigation should be expected! Pupils will be asked to make both pre-defined dishes to test their skills and dishes of their choice to demonstrate their creativity. Amongst others, the main topics include health and nutrition, the functions of ingredients, and food preparation.</p>

How will students be assessed?	<p>50% coursework 50% written exam (1hr 45)</p> <p>Coursework task 1: Food Investigation</p> <p>Students' will be assessed on their understanding of the working characteristics, functional and chemical properties of ingredients.</p> <p>Coursework task 2: Food Preparation</p> <p>Students' knowledge, skills and understanding in relation to the planning, preparation, cooking, presentation of food and application of nutrition related to the chosen task.</p> <p>Students will prepare, cook and present a final menu of three dishes within a single period of no more than three hours, planning in advance how this will be achieved.</p>
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