

Food Year 10 Curriculum End Points and key vocabulary

	Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer Term 1	Summer Term 2
Unit of Work	 Eqt well guide Food choice Food processing food provenance, sustainability, food safety and food science will be embedded in all units.	 Nutrients Food science Food processing food provenance sustainability, food safety and food science will be embedded in all units.	 Food Allergies & intolerances Food spoilage & contamination Food processing food provenance sustainability, food science and food science will be embedded in all units. 	 Cooking methods and heat transfer British and international cuisine Food processing food provenance sustainability, food safety and food science will be embedded in all units. 	 Sensory evaluation Complete a mini-Nea 2 Food processing food provenance sustainability, food safety and food science will be embedded in all units. 	 Sensory evaluation Complete a mini Nea 1 Food processing food provenance sustainability, food safety and food science will be embedded in all units.
Ethos Links	Sustainability Planning meals or adapting recipes using foods that are in season or What is available at home. Making better use of canned foods and leftovers or foods close to their use by date Bringing in exact	Sustainability Planning meals or adapting recipes using foods that are in season or What is available at home. Making better use of canned foods and leftovers or foods close to their use by date Bringing in exact quantities of	Sustainability Planning meals or adapting recipes using foods that are in season or What is available at home. Making better use of canned foods and leftovers or foods close to their use by date Bringing in exact quantities of	Sustainability Planning meals or adapting recipes using foods that are in season or What is available at home. Sustainability in other countries e.g. the growing of plants and rearing of animals Making better use of canned foods	Sustainability Selecting or adapting recipes using foods that are in season or What is available at home. Making better use of canned foods and leftovers or foods close to their use by date Bringing in exact quantities	Sustainability Selecting foods that are in season or What is available at home. Making better use of canned foods and leftovers or foods close to their use by date Bringing in exact quantities of ingredients in order to reduce food waste.

quantities of	ingredients to reduce	ingredients to reduce	and leftovers or	of ingredients to	Taking food leftovers
•	food waste.	food waste.	foods close to their	reduce food waste.	-
ingredients in					home so that they can
order to reduce	Taking food leftovers	Taking food leftovers	use by date Bringing	Taking food	be used in a dish at
food waste.	home so that they can	home so that they can	in exact quantities	leftovers home so	home or leave in
Taking food	be used in a dish at	be used in a dish at	of ingredients to	that they can be	school for someone
leftovers home so	home or leave in	home or leave in	reduce food waste.	used in a dish at	else to use (ingredients
that they can be	school for someone	school for someone		home or leave in	amnesty box))
used in a dish at	else to use	else to use (ingredients	Taking food	school for someone	The use of sustainable
home or leave in	(ingredients amnesty	amnesty box))	leftovers home so	else to use	source foods e.g. home
school for	box))	The use of sustainable	that they can be	(ingredients	grown
someone else to	The use of sustainable	source foods e.g. home	used in a dish at	amnesty box))	Use of a compost bin
use (ingredients	source foods e.g.	grown	home or leave in	The use of	
amnesty box))	home grown	Use of a compost bin	school for someone	sustainable source	Character
The use of	Use of a compost bin		else to use	foods e.g. home	Analysis and evaluation
sustainable source		Character	(ingredients	grown	Organisation &
foods e.g. home	Character	Teamwork	amnesty box))	Use of a compost	planning
grown	teamwork	Resilience	The use of	bin	Problem solving
Use of a compost	resilience	Kindness	sustainable source		Resilience
bin	kindness	Respect	foods e.g. home	Character	Listening &
	respect	Planning	grown	Leadership	communication
Character	planning	Organising	Use of a compost	teamworking	Leadership
teamwork	organising	Communication	bin	Organisation &	Teamworking
resilience	communication	Independence		planning	Budgeting
independence	independence	problem solving	Character	Listening	
problem solving	problem solving		Cultural	communication	Stem
responsibility	responsibility		appreciation	Problem solving	Functional and
Milton Keynes	Milton Keynes	Milton Keynes	Concentrating	Resilience	chemical properties of
Supporting local	Supporting local shops	How food is modified	resilience	Time management	ingredients
shops and farmer's	and farmer's market	in different catering	Kindness, respect	Learning from	Food development
market		sectors to suits he	organisation	mistakes	
	Stem	needs of different	Communication	Analysis &	
Stem	Food hygiene and the	individuals.		evaluation	
Technology in food	scientific	Companies or food	Milton Keynes		
how has food	characteristics and	suppliers that uses less	Different cuisines in	Milton Keynes	
processing and	nutritional value of	packaging or none.	Milton Keynes	,	
processing and		P			

Knowladza	production change over the years 'new foods' e.g. more plant base food options	ingredients. Experimental development tasks. Engineering solutions to healthy foods	Stem Food safety, new packaging and more free from varieties of foods to suit different diets	How sustainable are their meals? Do they use local or international suppliers. Food miles Stem Movement of food different ingredients from different countries is easily accessible 'food miles'	Visiting local restaurants job opportunities in the hospitality sector in the Local area. Use of local talent to support food teaching in school. Stem Analysing, costing, and evaluating the nutritional value of different meals	Du the and of this unit
Knowledge	By the end of this unit students will	By the end of this unit students will know	By the end of this unit students will know and	By the end of this unit students will	By the end of this unit students will	By the end of this unit students will know and
	know and	and understand:	understand:	know and	know and	understand:
	understand:			understand:	understand:	
	 How the 	• What the main	 Allergies and 			 How to carry
	eat well	nutrients are,	food	 Why food is 	 How to 	out a NEA1
	guide and	their functions,	intolerances	cooked and	complete a	task
	government	sources,	Food Labelling	how heat is	NEA2 based	 Students will
	guidelines	deficiency, and	and Market	transferred	on a pass	investigate the
	for healthy	excess	influences.	to food.	exam brief	working
	eating can	• How to select,	Food choice	How	How to	characteristics
	be used to	adapt and	linked to food	preparation	present	and the
	plan meals	prepare	intolerances	and cooking	work to	functional and
	for a range of groups	recipes that are excellent	and How food	affect colour taste etc.	exam standard by	chemical properties of a
	with	sources of the	labelling help	 How heat is 	creating a	specific food
	different	different	consumers?	• How heat is	power point	ingredient
	dietary	nutrients.	Mandatory	to food	presentation	through
	needs to	How to Select	information on	through	that includes	practical
	help	skilful dishes	a food	Conduction	all work	investigation.

	ha		Destrutes	البابانيوم	T L
maintain a	to match a	packaging in	Radiation	completed	They will
balanced	given brief.	accordance	Convection	during the	produce a
and healthy	 Functional and 	with current	 How heat is 	task.	report which
diet.	chemical	European union	transferred	 How to carry 	will include
How our	properties of	and Food	during the	out and	research into
nutritional	the different	Standards	different	write up	'how
needs	nutrients. E.g.	Agency (FSA)	cooking	sensory	ingredients
changes	coagulation,	legislation.	methods	evaluations	work and why'
throughout	denaturation	 Non- 		using tables,	 Students will
the	dextrinization,	mandatory	 British and 	star	record their
different	gelatinisation'	information	International	diagram, use	practical
life stages	caramelisation.	How to	Cuisines	of	investigation
Food choice	 How to carry 	interpret	Food	appropriate	and draw
-Why	out a range of	nutritional	products	keywords	conclusions.
people eat	different	labelling	from British	etc.	The report
what they	cooking skills	How marketing	cuisine and	 How to cost 	should include
eat?	whilst applying	influence food	two other	a recipe	a range of
Other	the principles	choice e.g.	cuisines.	How to	communication
factors	of food safety	special offers.	 Students will 	complete a	methods e.g.
which may	and hygiene	 Modifying 	have the	nutritional	charts, graphs
influence	when cooking,	dishes/menu to	opportunity	analysis.	and diagrams.
food choice	and a good	suite people	to prepare	 They will 	The report
e.g. income,	working	with food	and cook	also develop	should also
lifestyle,	routine	intolerances	recipes from	and	include
cost of		and allergies	a range of	demonstrate	photographic
food,	(Demonstrate 12	also cooking a	countries,	a range of	evidence
religion,	general practical for	range of meals	using.	skills from	
culture etc.	preparing cooking and	to suit them.	different	S1 -S12.	
	serving food)	Cooking a	equipment,		
What the	, , , , , , , , , , , , , , , , , , ,	range of dishes	cooking		
main	AQA Food	to suit people	methods		
nutrients	Preparation and	with allergies.	and		
are, their	Nutrition Subject	Principles of	presentation		
functions,	content Food	food safety	styles. They		
		•			
sources,	preparation skills	when buying	will also look		

d of i o i o o			
deficiency,	storing and	at traditional	
and excess	cooking food	and modern	
	 Food spoilage 	variations to	
 How to 	and	the recipes.	
carry out a	contamination		
range of	 How 	AQA Food	
different	microorganisms	Preparation and	
cooking	are used in	Nutrition Subject	
skills whilst	food	<u>content Food</u>	
applying	production e.g.	preparation skills	
the	cheese making		
principles	 How to carry 		
of food	out a range of		
safety and	different		
hygiene	cooking skills		
when	whilst applying		
cooking,	the principles		
and a good	of food safety		
working	and hygiene		
routine	when cooking,		
(Demonstrate 12	and a good		
general practical	working routine		
for preparing	0		
cooking and	(Demonstrate 12		
serving food)	general practical for		
	preparing cooking and		
AQA Food	serving food)		
Preparation and			
Nutrition Subject	AQA Food		
content Food	Preparation and		
preparation skills	Nutrition Subject		
	content Food		
	preparation skills		
	· · ·		
			1

Кеу	Healthy balanced	Amino acids	Lactose	Convection	Nutritional analysis	Chemical functional
Vocabulary	nutrients	carbohydrates protein	Coeliac	Radiation	Sensory descriptors	properties evaluate
	deficiency sources	complementation	Anaphylaxis	Conduction high	Evaluate, research.	sensory descriptors.
	functions diet	mineral vitamins fat	Label, manufacture,	risk microorganisms		Sample testing data
		fibre gelatinisation	nutritional	Culture		
		coagulation	Intolerances	cuisine		
		dextrinization	Allergens	Food miles		
		enzymic browning	Allergies symptoms	Spores		
		aeration gluten		Presentation		
		formation shortening		Garnish		
		Millard reaction		decorate		
		biological value				