

Subject Name	
Curriculum core purpose. Intent	
Food Preparation and Nutrition equips learners with the knowledge, understanding and skills required to cook and apply the principles of food science, nutrition and healthy eating. It encourages learners to cook, enables them to make informed decisions about food and nutrition and allows them to acquire knowledge to be able to feed themselves and others affordably and nutritiously, now and later in life.	
Community	
Food can play a significant role in promoting cultural diversity and inclusivity by having an appreciation for different culinary traditions, food practices, and cultural perspectives. education provides opportunities for children and young people to explore and learn about the diverse culinary traditions of various cultures. Students can study the history, ingredients, cooking techniques, and significance of traditional dishes from different ethnic backgrounds. This exposure encourages cultural appreciation and understanding, as students gain insights into the rich food heritage of various communities.	
Ambition	
Food preparation is a rigorous course which allows learners to understand the science of cooking food, touching heavily on cross-curricular links with science, maths and Design & Technology. The students will partake in food investigations and experiments and analyse which cooking methods or ingredients work best through evaluations.	
Respect	
Students are encouraged to be mindful of others when in the kitchen environment. Working collaboratively with peers is seen throughout the food learning journey so students can learn from one another, particularly through evaluator feedback. Thus allowing students to make improvements to their work to aid progression.	

Content-Knowledge and Skills.	Subject specific pedagogy
<p>At KS3 and KS4 students are taught to:</p> <ul style="list-style-type: none"> • develop knowledge and understanding of the functional properties and chemical characteristics of food as well as a sound knowledge of the nutritional content of food and drinks. • understand the relationship between diet, nutrition and health, including the physiological and psychological effects of poor diet and health. • understand the economic, environmental, ethical and socio-cultural influences on food availability, production processes, diet and health choices. • demonstrate knowledge and understanding of functional and nutritional properties, sensory qualities and microbiological food safety considerations when preparing, processing, storing, cooking and serving food. • understand and explore a range of ingredients and processes from different culinary traditions (traditional British and international) to inspire new ideas or modify existing recipes 	<p>IMPLEMENTATION: A well sequenced and logical curriculum that builds knowledge and skills over time. Assessment centred around the KS3 curriculum Principles of Knowledge, design, make and evaluate. Students will cover the different areas of food Preparation and Nutrition throughout the year, to ensure they are exposed to a broad kitchen experience. This builds the foundations for students to be able to succeed at KS4 where they will learn a depth knowledge food preparation and nutrition, including food commodities, nutrition, diet and good health, food science, food provenance and preparing and cooking food.</p> <p>KS2 FOUNDATIONS: Students prior knowledge of the food curriculum will be vast depending on the primary school attended. Food will complete a short baseline test to find out students' prior knowledge of cooking.</p> <p>ASSESSMENT KS3: KS3 students complete termly assessments. At KS3 students are assessed in 4 key areas. Knowledge, design, make and evaluation.</p> <p>ASSESSMENT KS4: Students will complete several projects throughout year 10 assessment using GCSE grading termly. Students will follow the Eduqas Food Preparation and Nutrition specification. 50% assessment is exam based and 50% is NEA based.</p> <p>LESSON STRUCTURE KS3: Students will follow a structured program, having 1 lesson per fortnight.</p> <p>LESSON STRUCTURE KS4: Students will complete a structured Food program which helps develop the knowledge and skills needed in order to complete the Food Preparation and Nutrition GCSE. Students will have 3 lessons per fortnight at 100 minutes.</p> <p>CLEAAPS RISK ASSESSMENTS:</p>

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FOOD Curriculum Content	Autumn	Spring	Summer
Year 7	<p>Topic: Nutrition and health Key concepts: Knowledge:</p> <ul style="list-style-type: none"> Food hygiene and safety Principles of nutrition and health The Eatwell guide Vitamins, minerals and water Micro and macro nutrients <p>Make:</p> <ul style="list-style-type: none"> Cook a repertoire of dishes <p>Evaluate:</p> <ul style="list-style-type: none"> Sensory evaluations 	<p>Topic: Diet and food choices Key concepts: Knowledge:</p> <ul style="list-style-type: none"> Food choice and diet Food commodities- potatoes Food commodities – Meat and fish <p>Make:</p> <ul style="list-style-type: none"> Cook a repertoire of dishes <p>Evaluate:</p> <ul style="list-style-type: none"> Sensory evaluations 	<p>Topic: Why we cook food Key concepts: Knowledge:</p> <ul style="list-style-type: none"> Food commodities- Beans, nuts, seeds, soya and tofu Food commodities – Milk Coagulation Milliards reaction <p>Design:</p> <ul style="list-style-type: none"> Own menu based on individual needs <p>Make:</p> <ul style="list-style-type: none"> Cook a repertoire of dishes <p>Evaluate:</p> <ul style="list-style-type: none"> Sensory evaluations
Year 8	<p>Topic: Factors affecting food choice Key concepts: Knowledge:</p> <ul style="list-style-type: none"> Food provenance – production methods Eggs Food choice – religion and food Food science – raising agents Food labelling <p>Design:</p> <ul style="list-style-type: none"> Own menu based on a chosen culture <p>Make:</p> <ul style="list-style-type: none"> Cook a repertoire of dishes <p>Evaluate:</p> <ul style="list-style-type: none"> Sensory evaluations 	<p>Topic: Food provenance Key concepts: Knowledge:</p> <ul style="list-style-type: none"> Food provenance and the environment Food provenance and sustainability Food provenance and production methods recap <p>Make:</p> <ul style="list-style-type: none"> Cook a repertoire of dishes <p>Evaluate:</p> <ul style="list-style-type: none"> Sensory evaluations 	<p>Topic: Food Science Key concepts: Knowledge:</p> <ul style="list-style-type: none"> Microorganisms, Enzymes and food spoilage Microorganisms and food production Bacterial contamination Buying and storing food Preparing and cooking food Food preservation <p>Make:</p> <ul style="list-style-type: none"> Cook a repertoire of dishes <p>Evaluate:</p> <ul style="list-style-type: none"> Sensory evaluations
Year 9	<p>Topic: Factors affecting food choice Key concepts: Knowledge:</p> <ul style="list-style-type: none"> Making informed choices Allergies and intolerances Shortening <p>Design:</p> <ul style="list-style-type: none"> Own menu based on individual needs <p>Make:</p> <ul style="list-style-type: none"> Cook a repertoire of dishes <p>Evaluate:</p> <ul style="list-style-type: none"> Sensory evaluations 	<p>Topic: Why we cook food Key concepts: Knowledge:</p> <ul style="list-style-type: none"> Heat transfer Gelatinisation British and International cuisines Food manufacturing <p>Make:</p> <ul style="list-style-type: none"> Cook a repertoire of dishes <p>Evaluate:</p> <ul style="list-style-type: none"> Sensory evaluation 	<p>Topic: Cooking food Key concepts: Knowledge:</p> <ul style="list-style-type: none"> Proteins Carbohydrates Selecting appropriate cooking methods Advanced knife skills <p>Make:</p> <ul style="list-style-type: none"> Cook a repertoire of dishes <p>Evaluate:</p> <ul style="list-style-type: none"> Sensory evaluations

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Year 10	Topic: Food preparation and Nutrition GCSE Key concepts: <ul style="list-style-type: none"> • NE1 mock investigation research • NE1 mock investigation experiment • NE1 mock investigation evaluation • Food commodities – Fish • Denaturation and coagulation • Carbohydrates, sugar and fibre • Cooking and evaluating a repertoire of dishes 	Topic: Food preparation and Nutrition GCSE Key concepts: <ul style="list-style-type: none"> • Food provenance • Diet and good health • Where food comes from • Raising agents • Why is food cooked • NEA 2 practice • Cooking and evaluating a repertoire of dishes 	Topic: Food preparation and Nutrition GCSE Key concepts: <ul style="list-style-type: none"> • Caramelisation • Pastry functions • Bacteria and food • Food processing • Dextrinization • Filleting • Food labelling • Food commodities • Cooking and evaluating a repertoire of dishes
Year 11	Topic: Food preparation and Nutrition GCSE Key concepts: <ul style="list-style-type: none"> • NE1 GCSE investigation research • NE1 GCSE investigation experiment • NE1 GCSE investigation evaluation • Exam practice and revision 	Topic: Food preparation and Nutrition GCSE Key concepts: <ul style="list-style-type: none"> • NEA 2 GCSE research • NEA 1 GCSE planning • NEA2 GCSE 3 course meal practical • NEA 2 GCSE evaluation • Exam practice and revision 	Topic: Food preparation and Nutrition GCSE Key concepts: <ul style="list-style-type: none"> • Exam practice and revision • GCSE food written exam