

 CONSETT ACADEMY	Food Rotation		Design & Technology Rotation		Cultural Capital Food/D&T	
	12-15 lessons		12-15 lessons		12-15 lessons	
Year 7	Eatwell Guide Food Groups Hygiene and Safety	Cooking Methods Energy	Materials Health & Safety	Product Analysis Intro to Textiles	Graphics/Nets Food Labels	2D Design Nutrition & Portion Sizes
Year 8	Eatwell Guide Advice Bacteria and Temps	Sensory Evaluation Local and Seasonal	Manufacturing Techniques	Electronics	Provenance of Ingredients	Material Properties, testing, sources, stock forms.
Year 9	Macronutrients Micronutrients	Life Stages: Nutritional Needs, Culture	CAD Material Finishes	Biomimicry Fashion	Enterprise Visual Communication	Enterprise Visual Communication

 CONSETT ACADEMY	GCSE Food Preparation & Nutrition					
	Autumn Term		Spring Term		Summer Term	
	HT1	HT2	HT3	HT4	HT5	HT6
Year 10	Nutrition and Health Food Science	Fats & Oils and Diet Related Diseases	Food Safety and spoilage	Food Choice Food Science	Food Provenance Food Science	Food Investigation and Food Preparation

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		Food Science	Food Science			
Year 11	Nutrition & Food Science Food Investigation NEA1	Sensory Analysis Food Investigation NEA1	Food Preparation NEA2 Exam board brief	Food Preparation NEA2 Exam Board Brief	Technological Developments and Revision	Preparation for exam Written Exam

 CONSETT ACADEMY	Vocational: Food & Cookery					
	Autumn Term		Spring Term		Summer Term	
	HT1	HT2	HT3	HT4	HT5	HT6
Year 10	Health and Safety: food & nutrition	Health and safety: the cooking environment	Food Legislation and the environment	Food Groups, macronutrients and balanced diet	Food groups, micronutrients and balanced diet	Food Choice
Year 11	Recipe amendment, development and evaluation	Menu and action planning for completed dishes	NEA Exam board brief	NEA2 Exam Board Brief	Revision	Written Exam