



Consett Academy – Food Curriculum 2022-23




 CONSETT ACADEMY	Food Rotation (x 1 term)		Design & Technology Rotation (x 1 term)		Graphics and CAD Rotation (x 1 term)	
	12-15 lessons		12-15 lessons		12-15 lessons	
Year 7	Eatwell Guide Food Groups Hygiene and Safety	Cooking Methods Energy	Materials - Timber 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	Materials - Multi Manufacturing Techniques	Electronics & programming	Origins of materials Pop up mechanisms	Ergonomics Modelling
Year 9	Macronutrients Micronutrients	Life Stages: Nutritional Needs, Culture	Materials - Metals Pewter Casting	Materials – Timber and plastics Storage Product	User Needs Design Ideas	Design Communication Skills

 CONSETT ACADEMY	GCSE Food Preparation & Nutrition					
	Autumn Term		Spring Term		Summer Term	
	HT1	HT2	HT3	HT4	HT5	HT6

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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
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 CONSETT ACADEMY	Vocational: Hospitality and Catering					
	Autumn Term		Spring Term		Summer Term	
	HT1	HT2	HT3	HT4	HT5	HT6
Year 10	Food related causes of ill health.	Hospitality and Catering provision and the structure of the industry.	The operation of front and back of house within the Hospitality and Catering Industry.	Working conditions within the Hospitality and Catering Industry. Food safety and legislation in the Hospitality and Catering Industry.	Success of the Hospitality and Catering industry.	Revision of all topics leading to mock exams including mock practical.
	How to prepare and plan dishes, presentation techniques, food safety practices.					
Year 11	Unit 2 Understanding the importance of nutrition.	Unit 2 How cooking methods affect nutrients in food. Factors effecting menu planning.	Unit 2 Food and environmental issues. How to plan production.	Completion of unit 2 Evaluating cooking skills. Reviewing own performance.	Revision	Written Exam
	How to prepare and plan dishes, presentation techniques, food safety practices.					