KS4 NCFE Food & Cookery Curriculum

	NCFE Food & Cookery					
CONSETT ACADEMY	Autumn Term		Spring Term		Summer Term	
	HT1	HT2	HT3	HT4	HT5	HT6
Year 10	Food Safety Food causes of ill health Key temperatures Hygiene and safety in the kitchen	Food Legislation HACCP Food provenance	Macronutrients Protein Carbohydrates Fats and Oils (functions, sources, deficiency and excess)	Micronutrients Vitamins Minerals (functions, sources, deficiency and excess)	Water and Fibre Life stages Health conditions Food Choice	Consolidation Mock research Practical Mock Exam Mock evaluation
Year 11 (25/26)	Meal comparison Recipe Amendment Nutritional recap NEA starts Task 1	NEA Task 2 and 3	NEA Task 4 Preparation for written mock	Revision Safety Nutrition Choice Recipe Amendment	Examined Assessment (written unit 40% of final grade)	