Food Learning Journey

KIBWORTH MEAD ACADEMY

YEAR 11

- Written Exam
- N 3-hour Practical Exam
- Revision
- Exam Questions and Techniques
- NEA 1: Practical Exam: Food Investigation
- Revision
- NEA 2: Food Preparation Assessment
- Developing Practical Skills for NEA 2
- Mock Exam: Written
- NEA 1: Food Investigation Task
- Diet and Good Health
- Where Foods Come From
- Mock Written: Exam

YEAR 10

- Functions of Ingredients
- Desserts and Pastry
- Preparing and cooking pheasant
- Filleting and Cooking Fish
- Vegetarian Dishes
- Deboning and Portioning Chicken, Cook a variety of Chicken Dishes
- Teacake Challenge National Competition
- 3 Hour Mock Practical Exam
- Making Jams, yoghurt and cheese
- Food Commodities
- Design and Make: Multicultural Meal
- Principles of Nutrition
- Food Spoilage
- Design Multicultural Meal
- British and International Cuisine
- Food Choices
- Allergens
- Nutritional Needs of Different Groups
- Deficiencies
- Fat and Cardiovascular Disease

YEAR 9

- Anti oxidant Practical
- Appetiser Practical
- Pasta Practical
- Food Investigation: Sauces
- Choux pastry Practical
- Quiche// mini tartlette Practical
- Analysis and Evaluation of Food Investigation
- Design Canteen Meal
- Costing and Nutritional Analysis
- Affects of Sugar on Health
- Macronutrients and Micronutrients
- Design and Make: Canteen Meal Practical
- World pizza Practical
- Food Investigation: Functions of Cake Ingredients
- World muffins Practical
- Risotto Practical
- Pizza Practical
- Functions of Bread Ingredients
- Cereal bars Practical
- Lemon and blueberry tart Practical

YEAR 8

- Vegetable Soup Practical
- Design and Make: Healthy Lunch Practical
- Design Healthy Lunch
- Where Foods Come From
- Evaluation of Healthy Lunch
- Traffic Light Labelling
- Food Labelling and Reference Intakes
- Food Storage
- The Danger Zone
- Seasonal Foods
- Personal Hygiene
- Washing Up

YEAR 7

- Bread sticks Practical
- Seasonal Salad Practical
- Pasta Practical
- Kebab Practical
- Taste testing
- Y6 Transition Day