

## Food & Cookery Key Stage 4 Curriculum Overview

Year Group			
Year 10	<p>Food &amp; Cookery:</p> <ul style="list-style-type: none"> <li>• Content area 1 – Health and safety relating to food, nutrition and the cooking environment.</li> <li>• Content area 2 – Food legislation and food provenance.</li> <li>• Content area 3 – Food groups, key nutrients and a balanced diet.</li> <li>• Content area 4 – Factors affecting food choice.</li> <li>• Content area 5 – Food preparation, cooking skills and techniques.</li> </ul>		
Year Group	Term 1	Term 2	Term 3
Year 11	<p>Food &amp; Cookery:</p> <ul style="list-style-type: none"> <li>• Content area 6 – Recipe amendment, development and evaluation.</li> <li>• Content area 7 – menu and action planning for completed dishes.</li> </ul>	<p>Food &amp; Cookery:</p> <p>16hrs 30 minutes NEA (non-examined assessment) 60% of final grade.</p>	<p>Revision for exam.</p> <p>Exam is 40% of final grade and lasts 1hr 30.</p>