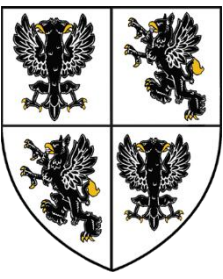


- Chef
- Food Lawyer
- Personal Trainer
- Dietician
- Product Development Scientist
- Nutritionist
- Food Technologist

- Further Education:
- A Levels
 - Level 1,2,3 in Hospitality
 - Apprenticeships
- Higher Education:
Working in Industry

Stanley High School's Food and Nutrition



LEARNING JOURNEY I

Skills to Progress: Evaluate, make, adapt,

In Food we: State, Identify, Create, Describe, Explain.

Careers

Post-16

Exam

Spring term 2 – Exam preparation and revision



Spring term 2 – Exam preparation and revision

Spring term 2 – Exam preparation and revision

Spring term 2 – Exam preparation and revision

Spring term 2 – Exam preparation and revision

Spring term 2 – Exam preparation and revision



Spring term 2 – Exam preparation and revision

Spring Term 1 – Food Practical Exams

Time-plan

Start teaching of NEA 2 – Research Section

Start teaching of NEA 2 – Research Section

Component 1: 50% - Principals of Food Preparation and Nutrition Written Examination 1hr 45 mins.

Component 2: 50%
15% NEA 1 – Food Science Investigation
35% NEA 2 – Food Preparation Assessment

Baseline Assessment to assess knowledge recall

Start NEA 1 Food Science Investigation

End of Autumn 1 – NEA 1 Practical Investigation

Start teaching of NEA 2 – Research Section

YEAR 11



Mock Exam

Food Mock Exam

Unit 6: Where Food comes from

Written Assessment

Unit 5: The Science of Food

Written Assessment



Written Assessment

Unit 3: Diet and Good Health

Written Assessment

Unit 4: Food Safety and Spoilage

Unit 2: Principals of Nutrition



GCSE Food Preparation and Nutrition

Written Assessment

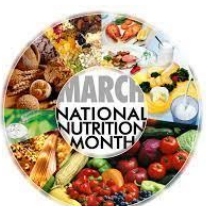
Unit 1: Food Commodities

Careers

Year 10

Students will be baselined to assess their prior knowledge.

KS3



Key concepts: Food Commodities, Principals of Nutrition, Diet and Good Health, Food Safety and Spoilage, The Science of Food, Where food come from

Teacher assessment will be done at the end of each unit for work for year 10, and after both mock exams in Year 11.