FOOD	TECHNIOL	OGY YFAR 11	CHIDDICHILL	
		1 11-4 A P V K I I		$M M \Delta P$

Autumn Term 1: September – October									Autumn Term 2: November – December								
	Introduction to Chosen unit 1 Primary Primary Summary of Prediction of Practical						Practical	Write up	Secondary	Summary of	Second	Evaluate	Overall				
	AQA Food	controlled	research	research	research	practical	investigation	investigation	practical	research	secondary	Practical	second	evaluation			
	Nutrition and	assessment				investigation	J	J	investigation		research	investigation	practical	of unit 1			
	Preparation.	task			planning of	J							experiment	controlled			
					practical	Write up			Evaluation		planning of			assessment			
	Introduction to	Start initial			investigations	and plan					second						
	unit 1	primary			_	investigation					practical						
	controlled	research									investigations						
	assessment																
	and past year																
	examples.																
-																	
Unit	Introduction to																
ے	Unit 1 check list																
	Food Nutrition	Food Nutrition	Food Nutrition	Food	Food	Nutritional	Nutritional	Nutritional	Food	Food	Food science:	Food	Food	Food			
	and health:	and health:	and health:	Nutrition and	Nutrition and	needs and	needs and	needs and	science:	science:	Functional	science:	science:	science:			
	Macronutrients	Macronutrients	Macronutrients	health:	health:	health	health	health :	Cooking of	Cooking	and chemical	Functional	Functional	Raising			
				Micronutrients	Micronutrients	: Making	:	Diet,	food and	of food	properties of	and	and	agents			
=						informed	Energy	nutrition	heat	and heat	food	chemical	chemical				
revision						choices for a	needs and	and health	transfer	transfer		properties	properties				
ē						varied and	How to					of food	of food				
						balanced	carry out										
Exam						diet	nutritional										
							analysis										

	Spring Term 1: January – February							Spring Term 2: March							
	Introduction to unit 2	Chosen unit 2	Primary	Initial ideas for	Making	Making	Making technical	Planning and	Practice	Practise exam	3 hour exam	Evaluation of			
	controlled assessment	controlled	research	technical dishes	technical	technical	dishes	organisation for 3	exam	dishes	making 3-4	exam dishes			
	and past year	and past year assessment and exam dishes dishes dishes Eva		Evaluation of	hour practical exam.	dishes		dishes							
	examples			dishes	Recipes for exam										
				Added photos to	Ingredients list and										
7	Introduction to check	Start primary	research	Sensory tables	Added photos	Added	work	price							
nit .	list, technical skills and	research		printed	to work	photos to		Equipment list							
	final practical exam.					work		Time plan for exam							
_	Food safety:	Food safety:	Food safety:	Food choice:	Food choice:	Food choice:	Food	Food	Exam	Exam styles	Exam styles	Exam styles			
<u>.</u>	Food spoilage and	Food spoilage	Principles of	Factors affecting	Food labelling	British and	provenance:	provenance:	styles	questions	questions	questions			
S.	contamination	and	food safety	food choice	and	international	Environmental	Food processing and	questions						
E		contamination			marketing	cuisines	impact and	production							
Exar					influences		sustainability of								
Ш							food								

Summer Term 1: April – May								Summer Term 2: June – July					
Revision	Revision	Revision	Revision	Revision	Revision	Study	Study	Study	Study	Study	Study		
Past paper practice	Past paper practice	Past paper practice	Past paper practice	Past paper practice	Past paper practice	leave	leave	leave	leave	leave	leave		