

FOOD TECHNOLOGY YEAR 11 CURRICULUM MAP

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

Spring Term 1: January – February							Spring Term 2: March					
Unit 2	Introduction to unit 2 controlled assessment and past year examples	Chosen unit 2 controlled assessment task	Primary research	Initial ideas for technical dishes and exam dishes	Making technical dishes	Making technical dishes	Making technical dishes	Planning and organisation for 3 hour practical exam.	Practice exam dishes	Practise exam dishes	3 hour exam making 3-4 dishes	Evaluation of exam dishes
	Introduction to check list, technical skills and final practical exam.	Start primary research	Summary of research	Recipes for technical dishes	Evaluation of dishes	Evaluation of dishes	Evaluation of dishes	Recipes for exam				
Exam revision	Food safety: Food spoilage and contamination	Food safety: Food spoilage and contamination	Food safety: Principles of food safety	Food choice: Factors affecting food choice	Food choice: Food labelling and marketing influences	Food choice: British and international cuisines	Food provenance: Environmental impact and sustainability of food	Food provenance: Food processing and production	Exam styles questions	Exam styles questions	Exam styles questions	Exam styles questions

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