

| GCSE Food Technology | | | |
|----------------------|--|---|---|
| Key Stage 4 | Autumn | Spring | Summer |
| YEAR 1 | <ul style="list-style-type: none"> *Recap Healthy Eating & Dietary Needs *Bread *Carbon Footprint & Food Provenance * Principles of Nutrition *Exam Questions practice in topics | <ul style="list-style-type: none"> * Practice Investigative Task 1 *Storage & Science of Cooking *Dairy & Fats Commodity *Assessment *Exam Questions practice in topics | <ul style="list-style-type: none"> *Cereals Commodity *Meat/Fish/Eggs Commodity *Practice Design Plan for NEA 2 * Assessment *Exam Questions practice in topics |
| YEAR 2 | <ul style="list-style-type: none"> *Pastry * Food Spoilage * Food Choices *Marketing and Labelling Exam Questions practice in topics | <ul style="list-style-type: none"> *Investigative Task *CAM/ Batch Production *Technological Development *Assessment *Exam Questions practice in topic | <ul style="list-style-type: none"> *Nuts and Pulses *Multicultural Food *Overall KS4 topic revision & exam paper practice |
| YEAR 3 | <ul style="list-style-type: none"> *NEA Food Investigative Assessment 1 * NEA Food Preparation Assessment 2 * Nutrition Revision *Exam Questions practice | <ul style="list-style-type: none"> * Topics Revision *Continue completion of NEA 1 & NEA 2 *Exam Questions practice | <ul style="list-style-type: none"> *Overall KS4 topic revision & exam paper practice |