

Learning Journey

Employability Skills taught in **Food**:

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|------------------|---------------|
| Aiming High | Teamwork |
| Staying Positive | Listening |
| Numeracy | Creativity |
| Presenting | Independence |
| Leadership | Literacy |
| Problem Solving | Communication |



A level



BTEC courses and apprenticeships

T levels



Revision

GCSE Exams!

Revision

Year 11 Pre-Public Exam

NEA 1 – Food investigation

Year 11

Mock NEA 2

Recap on year 9 and 10

NEA 2 – Food preparation

Cooking and food preparation

Year 10 Pre-Public Exam

Processing and production

Filleting fish

Jointing Chicken

Food science

Food Manufacturing

Dish for a chosen cuisine

Food provenance

Fish products

Chicken product

Mock NEA 1

Seasonal products

Year 9 Pre-Public Exam

Fats, oils and sugars

Bean burgers

Alternative protein

High risk food

Year 10

Mock NEA 2

Side dish

Fish pie

Fish

Chicken dish

Stir fry

Protein

Food science

Dirty fries

Year 9

Personal safety

Fruit and vegetables

Bread

Risotto

Nutritional values

Dairy

Quiche

Function of ingredients

Swiss roll

Garnishing

Food hygiene

Vegetable dish

Carbohydrate

Pasta

Pastry

Dessert

Commodity groups

Chicken goujons

Pizza

Eatwell guide

Lemon drizzle

Investigating ingredients

Health, safety and hygiene

Year 8

Bread theory

Pasties

Sensory analysis

Coleslaw/ fruit kebab

Knife skills

Year 7

Pastry investigation



welcome