

SCHEME OF WORK OVERVIEW FOR: S Haywood/R Parsons Food Preparation and Nutrition Year 10



EKK NO	1	2	3	4	5	6	7	8	H/T	1	2	3	4	5	6	7	XMAS
DATE WEEK BEG	6.9.21	13.9.21	20.9.21	27.9.21	4.10.21	11.10.21	18.10.21			1.11.21	8.11.21	15.11.21	22.11.21	29.11.21	6.12.21	13.12.21	
TERM 1	Intro to course. Food safety Dough Practical Star Pizza or pasta/Calzone	Sauces and Thickening agents Gelatinisation	Lasagne Practical Roux sauce Layering Preparation of meat	Fish Cake Practical Cooking Methods	Lemon Meringue Practical Eggs	Shortcrust Pie Practical Shortening	Curry Practical Flavours Special Diets/ Food Choice			Food Provenance and Environment Fairtrade Practical	Choux Pastry Raising Agents	Chelsea Buns Dough Enrichment	Millionaire Shortbread Functions of ingredients	Puff Pastry A-Grade products Higher Skills	Yule Log/Christmas Pudding Presentation skills	Assessment	
WEEK NO	1	2	3	4	5	6	7	H/T	1	2	3	4	5	6	7		
DATE WEEK BEG	3.1.22	10.1.22	17.1.22	24.1.22	31.1.22	7.2.22	14.2.22		28.2.22	7.3.22	14.3.22	21.3.22	28.3.22	4.4.22	EASTER		
TERM 2	Nutrition Macro nutrients Fats Brownies Practical	Nutrition Macro nutrients Fats Dulce and Banana Practical	Nutrition Macronutrients Protein Shepherds Pie Practical	Nutrition Macronutrients Protein Fish Pie Practical	Nutrition Macro nutrients Carbohydrates Pasta Practical	Nutrition Macro nutrients Carbohydrates Potato Practical	Nutrition Macro nutrients Assessment		Nutrition Micro nutrients Vitamins Practical Veg Soup/Stew	Nutrition Micro nutrients Minerals Practical TBC	Nutrition Micro nutrient Assessment Practical TBC	Food Safety Revision	Food Science Revision	Food Science Revision			
WEEK NO	1	2	3	4	5	H/T	1	2	3	5	6	7	8	Sum Hols			
DATE WEEK BEG	25.4.22	2.5.22	9.5.22	16.5.22	23.5.22		6.6.22	13.6.22	20.6.22	27.6.22	4.7.22	11.7.22	18.7.22				

Revision

TERM 3	NEA2 Practice	NEA2 Practice	NEA2 practice	NEA2 practice	NEA2 Practice		NEA2 Practice	NEA2 Practice	NEA2 Practice	NEA2 Practice	NEA2	Skills Building	Skills Building				
	Research	Initial Ideas	Demonstration of skills	Demonstration of skills	Planning for final menu		Timeplans	Practical Exam	Analysis and Evaluation Nutritional Label	Analysis and Evaluation Costing	Final Assessment	Practical Fix it	Practical Fix it				