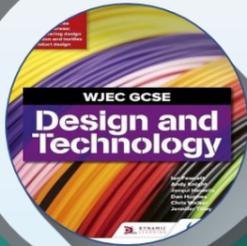


KS3 Food Preparation & Nutrition Curriculum Map

Next steps...

- ...GCSE
- ...A-Levels
- ...BTEC National
- ...Apprenticeships



- Assignment
- Test/Quiz
- Assessment
- Discussion

Assessment Tests-

Learners will be given quizzes at the start of each lesson.

End of unit test: At the end of each unit a test would be given to secure their knowledge and understanding.

Year 8: Food and Environmental Issues —
Food Waste, Food Miles



Year 8: Seasonality and Food Provenance

Year 8: Macronutrients —
Proteins, Functions and Sources



Year 8: Healthy Diet and The Eatwell Guide

Year 8: Food Safety, The 4Cs



Year 8: Learners will practice skills and apply knowledge to make a range of healthy dishes

Year 7: Macronutrients —
Carbohydrates, Functions and Sources



Year 7: Seasonality

Year 7: Healthy Eating —
The Eatwell Guide



Year 7: Hygiene & Safety in the Kitchen

Year 7: Learners will practice skills and apply knowledge to make a range of healthy dishes