

Curriculum Map			AQA FOOD PREPARATION AND NUTRITION – 601/8421/8			
	Autumn term		Spring term		Summer term	
	1	2	1	2	1	2
Year 9	Theory and practical skills to develop skills and understanding ready for GCSE content *Food commodities	Theory and practical skills to develop skills and understanding ready for GCSE content *Food commodities *Begin Mini NEA 2	Theory and practical skills to develop skills and understanding ready for GCSE content *Complete mini NEA 2	Theory and practical skills to develop skills and understanding ready for GCSE content	Theory and practical skills to develop skills and understanding ready for GCSE content	Theory and practical skills to develop skills and understanding ready for GCSE content
Year 10	Students develop their practical skills and knowledge by producing a range of dishes *Food nutrition and health (topic 2)	Students develop their practical skills and knowledge by producing a range of dishes *Food nutrition and health (topic 2)	Students develop their practical skills and knowledge by producing a range of dishes *Mock NEA 1 (experiment) *Food Science (topic 3)	Students develop their practical skills and knowledge by producing a range of dishes Mock NEA 1: Experiment *Food Science (topic 3)	Students develop their practical skills and knowledge by producing a range of dishes Mock NEA 2 *Food safety (topic 4)	Students develop their practical skills and knowledge by producing a range of dishes Mock NEA 2 *Food choice (topic 5)
Year 11	Students develop their practical skills and knowledge by producing a range of dishes *Food provenance (topic 6)	Students develop their practical skills and knowledge by producing a range of dishes Begin real NEA 2	NEA 2 continues	NEA 2 Complete Exam preparation and revision CORE and SPECIALIST.	Exam preparation and revision CORE and SPECIALIST.	Exam preparation and revision CORE and SPECIALIST.