

Top-Level Overview for Key Stage 4 Curriculum: Food Preparation & Nutrition

1. Endpoint for the end of Key Stage 4:

- All students will gain the theoretical knowledge required for the examination through practical and written application
- All students will have a wide range of opportunities to learn practical skills that not only support their success in this qualification but also skills they can take into their adult life
- All students will independently work on two coursework tasks worth 50% of their final grade

2. Topic Overview

Year Group	Autumn Term	Spring Term	Summer Term
	Topics:	Topics:	Topics:
10	• Provenance • Growing and processing • Classification • Nutrition • Dietary considerations • Food science • Storage • Food Hygiene and Safety	• Provenance • Growing and processing • Classification • Nutrition • Dietary considerations • Food science • Storage • Food Hygiene and Safety	• Provenance • Growing and processing • Classification • Nutrition • Dietary considerations • Food science • Storage • Food Hygiene and Safety
11	Coursework 1 worth 15% of final grade	Coursework 2 worth 15% of final grade	Exam preparation