

Food Preparation And Nutrition  <u>AQA GCSE Food</u>	Food Hygiene and Safety	Nutrition And Health	Nutrition And Health	Food Provenance	Food Science	Food Choice
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#### Year 11 Food

Food Preparation And Nutrition  <u>AQA GCSE Food</u>	Non-Exam Assessment 1 Scientific report Complete 3-4 practical experiments to demonstrate the functional and nutritional characteristics of foods Write a 1,500 word scientific report.	Non-Exam Assessment 2 Food Preparation Assessment Knowledge, Skills and Understanding in relation to the Planning, Preparation, Cooking, Presentation of Food and Application of Nutrition related to the Chosen Task. Prepare, Cook and Present a final menu of three High Skilled Dishes within a single period of no more than three hours, planning in advance how this will be achieved.	Revision Of All Units	Revision And Exams
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DT KS4

Year 10

Technology <u>AQA GCSE Design</u> <u>And Technology</u>	Specialist Technical Principles Core Technical Principles	Specialist Technical Principles Core Technical Principles	Core Technical Principles Of Other Specialist Areas	Designing And Making Principles	Non-Exam Assessment: Substantial Design and Make Iterative Task Identifying And Investigating Design Possibilities
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Year 11 DT

Technology <u>AQA GCSE Design</u> <u>And Technology</u>	Non-Exam Assessment Theory And Core Technical Principals Substantial Design and Make Iterative Task Identifying And Investigating Design Possibilities Producing A Design Brief and Specification Generating Design Ideas Developing Design Ideas Realising Design Ideas Analysing & evaluating	Revision Of All Units	Revision And Exams
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