**St** Andrew's Food 11 **Curriculum Map** Subject Year NIHIL SINE LABORE British Values and Unit Summary Skills Assessment **Career links Cross-curricular links** SMSC NEA1 preparation The NEA1 is a Food Low stakes starter Food Sourcing, Food Chef Science – Nutrition Investigation, Catering and research Science assessment. research, questions and regular Miles, Environmental and Biology The students will be mini assessments. Hospitality PE – Nutrition and summarising, impact. given a choice of two Family food values Fitness explaining, Food Scientist RE – Religious diets tasks – they will plan, and traditions. evaluating. Nutritionist

						0
	investigate and			Faith and religious	Dietician	and culture.
	evaluate the task.	Recall and review.		diets.		MFL – Links to foreign
						foods and culture.
Mocks and revision for mocks	The students will focus some of their time of revision and revision techniques at this time. The exam for food is often completed electronically.	Revision techniques	Low stakes starter questions and regular mini assessments	Food Sourcing, Food Miles, Environmental impact. Family food values and traditions. Faith and religious diets.	Chef Catering Hospitality Food Scientist Nutritionist Dietician	Science – Nutrition and Biology PE – Nutrition and Fitness RE – Religious diets and culture. MFL – Links to foreign foods and culture.
NEA2 preparation and delivery	The NEA2 requires the students to prepare, cook and present a menu which assesses their knowledge, skills and understanding in relation to the planning, preparation, cooking and presentation of food.	Investigation, research, summarising, explaining, evaluating.	Low stakes starter questions and regular mini assessments	Food Sourcing, Food Miles, Environmental impact. Family food values and traditions. Faith and religious diets.	Chef Catering Hospitality Food Scientist Nutritionist Dietician	Science – Nutrition and Biology PE – Nutrition and Fitness RE – Religious diets and culture. MFL – Links to foreign foods and culture.
NEA2 completed and revision	Revisiting all topics and ensuring confidence with exam style questions.	Revision techniques	Low stakes starter questions and regular mini assessments	Food Sourcing, Food Miles, Environmental impact.	Chef Catering Hospitality Food Scientist	Science – Nutrition and Biology PE – Nutrition and Fitness

1. Food commodities	Family food values	Nutritionist	RE – Religious diets
2. Principles of	and traditions.	Dietician	and culture.
nutrition	Faith and religious		MFL – Links to foreign
3. Diet and good	diets.		foods and culture.
health			
4. The science of food			
5. Where food comes			
from			
6. Cooking and food			
preparation			