

## YII FOOD - CURRICULUM PLANNING SEQUENCE

Subject	Year	Term	Big Ideas	Topics	Subject Learning Checklist
Food preparation and nutrition	Year II	Term I - 35	Task I Assessment	4.1 task 1 food assesment. Science task and	4.3.1 - setting the task
				the task wll be sent on the 1st September	4.3.2 - taking the task and breaking it down
					4.3.3 - photograhc evidence
					4.3.5.1 - food investigation given to students
					research
					investigation
					anaylsis
					15% of the final mark
		Te	Task 2 Assessment	Task 2 - food preparation assessment 4.3.6	there are 5 sections of the assessment
					4.3.6.1 - food preparation assessment task is given for the students to choose
					researching the task
					demonstrating technical skills
					planning the final menu
		Term 2 - 30			making the final dishs - 3 hour practical exam
					anaylsis and evaluation
					35% of the final mark
				Revision for the exam. Making use of the	the subject knowledge will be the following that will need to be revised
			E	knowledge that was gained in the 2	I. food nutrition and health
			exam	assessments and also the work completed in	2. food science
			the	year 10.	3. food safety
			or 1		4. food choice
			on f		5. food provenance
			revision for the		The use of the revision guide will be necessary
			Le		the use of seneca for revison at home
					completing exam questions to help with the layout of the questions