

Bishop Milner Catholic College



Curriculum Plan
2016

Autumn Term	Spring Term	Summer Term
<p>Knowledge of the eatwell guide</p> <p>Basic Knife skills</p> <p>Preparation and cooking skills for a range of savoury dishes</p> <p>Principals of food safety</p>	<p>Food product Labelling</p> <p>Nutritional analysis</p> <p>Costing</p> <p>Special Dietary Needs</p> <p>Preparation and cooking skills to be able to adapt recipes</p>	<p>Celebration Food NEA</p> <p>Research - a range of research tasks to inform recipe choices</p> <p>Recipe trials - Trailing recipes to ensure suitability for chosen topic</p> <p>Practical Planning - completing accurate time plan</p>
<p>HALF TERM</p>		

Bishop Milner Catholic College



<p>Nutrients for good health, Macro and Micro Nutrients</p> <p>Energy balance needed to maintain a healthy diet</p> <p>Food culture and its influence on food in the UK</p> <p>Food for celebrations</p> <p>Preparation and cooking skills to produce a range of cultural food products</p>	<p>Sensory Testing methods</p> <p>Seasonality</p> <p>Environmental impact</p> <p>Sustainability</p> <p>Preparation and cooking skills using seasonal ingredients</p>	<p>Assessed Practical - completed under exam conditions</p> <p>Analysis and Evaluation of project.</p> <p>Function of eggs</p> <p>Preparation and cooking skills to produce a range of products to demonstrate the functions of eggs</p>
---	--	--