



The curriculum for this stage of students' education has been designed to expose them to a wide range of commodities, developing skills and understanding. Students should be able to use this knowledge to choose and apply the appropriate knowledge to set tasks. They will develop an understanding of how fruit and vegetables, dairy products and cereal are produced. The processing of these raw materials and the effects on sensory characteristics and nutritional content. During the year students should have built on their prior knowledge and skills to be able to produce more complex and skilfully executed products.

<p>HALF TERM 1: Fruit and vegetables</p> <p>STUDENTS MUST KNOW:</p> <ul style="list-style-type: none"> • The classification of fruit and vegetables and seasonality. • Nutritional value and contribution to a balanced diet. • A wide range of preparation skills used when producing quality well finished products. • How to apply a range of cooking methods. • How to use sensory analysis effectively. <p>HOW THIS WILL BE ASSESSED: Assessments will be completed during and at the end of each topic through written responses to questioning and practical work completed.</p>	<p>HALF TERM 2: Fruit and vegetables</p> <p>STUDENTS MUST KNOW:</p> <ul style="list-style-type: none"> • The science of preservation and food safety including enzymic browning. • How to plan, complete and evaluate scientific research on the functions of ingredients. • How to select appropriate cooking methods. • How to evaluate product using a range of sensory analysis techniques suggesting improvements to products, to improve sensory appeal and suitability for given brief. <p>HOW THIS WILL BE ASSESSED: Assessments will be completed during and at the end of each topic through written responses to questioning and practical work completed.</p>	<p>HALF TERM 3: Dairy Products</p> <p>STUDENTS MUST KNOW:</p> <ul style="list-style-type: none"> • The classification of dairy products and the animals used to produce them. • Nutritional value and contribution to a balanced diet • A wide range of suitable preparation skills used when producing quality well finished products which use dairy products. • How to apply a range of suitable cooking methods • How to use sensory analysis effectively <p>HOW THIS WILL BE ASSESSED: Assessments will be completed during and at the end of each topic through written responses to questioning and practical work completed.</p>
<p>HALF TERM 4: Dairy Products</p> <p>STUDENTS MUST KNOW:</p> <ul style="list-style-type: none"> • How to process the primary commodity into a secondary product, including the use of microorganisms. • How to use appropriate storage methods and the effect of incorrect storage. • The science linked to the denaturisation of proteins and emulsions. • Select appropriate cooking methods. • How to evaluate product using a range of sensory analysis techniques suggesting improvements to products, to improve sensory appeal and suitability for given brief. <p>HOW THIS WILL BE ASSESSED: Assessments will be completed during and at the end of each topic through written responses to questioning and practical work completed.</p>	<p>HALF TERM 5: Cereals</p> <p>STUDENTS MUST KNOW:</p> <ul style="list-style-type: none"> • The classification cereals including where and how they are produced and processed. • The significance of culture and location to the staple foods eaten by communities around the world. • Nutritional value and contribution to a balanced diet. • The suitable preparation skills used when producing quality well finished products which using cereals. • How to apply a range of suitable cooking methods. • How to use sensory analysis effectively. <p>HOW THIS WILL BE ASSESSED: Assessments will be completed during and at the end of each topic through written responses to questioning and practical work completed.</p>	<p>HALF TERM 6: Cereals</p> <p>STUDENTS MUST KNOW:</p> <ul style="list-style-type: none"> • Bread making techniques including using microorganisms and enriched doughs. • Use appropriate storage methods and the effect of incorrect storage. • The science linked to the Gluten, gelatinisation, coagulation, dextrinization, bread making process. • How to select appropriate cooking methods. • How to evaluate product using a range of sensory analysis techniques suggesting improvements to products, to improve sensory appeal and suitability for given brief. <p>HOW THIS WILL BE ASSESSED: Assessments will be completed during and at the end of each topic through written responses to questioning and practical work completed.</p>

Embedding this knowledge can be supported at home by supporting students to prepare and serve family meals every week, working independently or with some help to produce items that can be eaten as part of a healthy balanced diet, encouraging students to be discerning and adventurous consumers, using SENECA home learning to support the knowledge and understanding of topics covered in lesson.