

Food Preparation & Nutrition—KS3



Year 7	Year 8	Year 9
<p>Basic introduction to:</p> <ul style="list-style-type: none"> • Food hygiene and safety • Food practical skills • Food science • Nutrition • Factors that affect food choice 	<p>Practise Non Exam Assessment 1: Food Science</p> <ul style="list-style-type: none"> • An introduction to food investigation looking at the functional and chemical properties of food. • How to write up a food investigation <p>Developing complex practical skills</p> <p>Food hygiene and safety</p>	<p>Practise Non Exam Assessment 2: Food Preparation</p> <ul style="list-style-type: none"> • An introduction to the food preparation assessment, assessing students' skills and understanding in nutrition, planning, cooking and presenting food products (includes food safety, nutrition and food choice) • How to evaluate practical skills and suitability of products <p>Developing understanding of functional and chemical properties of food.</p>