

# GCSE Food Learning Journey



EMPLOYMENT APPRENTICESHIP FURTHER ED



EXAM



REVISIT  
REVISE



RESULTS  
ANALYSIS

NEA 2  
EVALUATIONS



PRODUCE 3 HIGH SKILL DISHES.

11

NEA 1  
RESEARCH &  
PLANNING

NEA 1  
INVESTIGATIONS

NEA 1  
EVALUATIONS

Y11 MOCK  
EXAM

NEA 2  
RESEARCH

Free Choice

Free Choice

NEA 2 Practice  
cooks

NEA 1 related  
cook

NEA 1 related  
cook

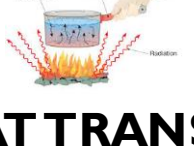
NEA 1 related  
cook

NEA 2 Practice  
cooks

Chelsea Buns



HEAT TRANSFER



COOKING  
METHODS



GLUTEN  
DEVELOPMENT

STARCH  
GELATINISATION

Chicken Ballotine  
with potatoes

Tortellini with homemade  
pasta

Soup and shaped  
rolls

Fish cakes

Lasagne



Apple Pie

MACRONUTRIENTS &  
MICRONUTRIENTS



FOOD CHOICE

FOOD PROVENANCE

FOOD PRODUCTION

10

FOOD SCIENCE



Chicken Kiev



Baked  
Cheesecake



Cinnamon Bread  
Star

Mince Pies



Swiss Roll



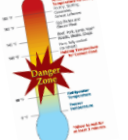
Cornish Pasty



DIETARY NEEDS



ADVANCED  
KNIFE SKILLS



FOOD SAFETY



Chicken Filleting  
Chicken Chow  
Mein



Cottage Pie &  
Vegetables



Carbonara with  
homemade pasta



Macaroni cheese  
and Garlic bread



Pizza and  
Wedgies  
Victoria Sponge



Health and Safety Recap

COOKING  
SKILLS



Brownie

Carbohydrates



Pastry Cakes



10

Food Prep & Cooking

FAKEAWAY TAKEAWAY



Burger & a Bun

Fats

Chicken Goujons



Chicken  
Filleting



Cheese and  
onion pasty



Protein

Vegetable  
curry & Nan



FOOD SPOILAGE  
PREVENTING CROSS  
CONTAMINATION

Carrot cake



Sausage rolls



Pizza



Vegetarian Diets



Sweet & sour



HEALTHY  
EATING



Pizza



Sensory Taste  
testing

Mini Quiche



Cheesecake



Truth about sugar

Muffins



Macaroni Cheese



Bread Making

EATWELL  
GUIDE



Savoury Rice



Fruit Salad  
Practical



HYGIENE &  
SAFETY



FOOD  
HYGIENE

7

AFTERNOON TEA

Chilli con carne



Spaghetti  
Bolognese



Pasta Salad



Hazard/Risk/Prevention  
Knife Skills:  
Bridge and Claw Grip



Personal Hygiene

