

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



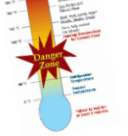
Cornish Pasty



DIETARY NEEDS



ADVANCED
KNIFE SKILLS



FOOD SAFETY



Chicken Filleting
Chicken Chow
Mein



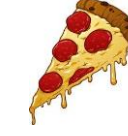
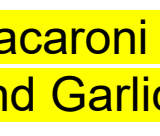
Cottage Pie &
Vegetables



Carbonara with
homemade pasta



Macaroni cheese
and Garlic bread



Pizza and
Wedges
Victoria Sponge

Health and Safety Recap

COOKING
SKILLS



Brownie

Carbohydrates



Pastry Cakes

10

Food Prep & Cooking

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



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Pizza



Vegetarian Diets



Sweet & sour



Sensory Taste
testing

Mini Quiche



Cheesecake



Truth about sugar

Muffins



HEALTHY
EATING



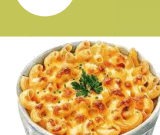
Pizza



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AFTERNOON TEA

Macaroni Cheese



Bread Making



Scones



EATWELL
GUIDE



Savoury Rice



Fruit Salad
Practical



HYGIENE &
SAFETY



FOOD
HYGIENE

7

Chilli con carne



Spaghetti
Bolognese



Pasta Salad



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



Personal Hygiene

