

# Year 12 Curriculum Map

## GSA Food

			Lesson Focus	Homework	Assessment
Autumn 1	02.09.19	Week 1	Micro Organisms, Food Safety Legislation, HACCP, Food Premises, <b>Homemade Puff Pastry Dish</b>	Watch episode of Food Inspectors	RAG Content Self Assessed Exam Question
	09.09.19	Week 2	Responsibilities of Food Handlers Important Temperatures, Protective Clothing, Training <b>Homemade Filo Pastry Dish</b>	Revise functions of Macro Nutrients	RAG Content Self Assessed Exam Question
	16.09.19	Week 3	Classification of Nutrients (4 methods) Sources of Macro Nutrients, Functions of Macro Nutrients <b>Choux Pastry Dish</b>	Revise functions of Micro Nutrients	RAG Content Teacher Assessed Exam Question
	23.09.19	Week 4	Sources of Micro Nutrients, Functions of Micro Nutrients, <b>Pate Sucree Dessert</b>	Revision for Assessment	
	30.10.19	Week 5	Sources of Minerals, Functions of Minerals, <b>Enriched Sweet Dough</b>	Minerals A01 Questions	Assessment (Content Covered So Far)
	07.10.19	Week 6	<b>Pavlova Meringue Roulade</b> Functions of Nutrients in growth and development Functions of Nutrients in Energy Production Functions of Nutrients in Regulating Metabolism		RAG Content Peer Assessed Exam Question
	14.10.19	Week 7	Unsatisfactory Nutritional Intake Obesity, CVD, Diabetes, Dental Disease, Cancer, Digestive Disorders <b>Panna Cotta</b> <b>Fruit Decoration</b>	Case study exam question	RAG Content Peer Assessed Exam Question
	21.10.19	Week 8	Unsatisfactory Nutritional Intake Rickets, Osteoporosis Anaemia, Skin Disorders <b>Chocolate Decoration</b> <b>Set Cheesecake</b>	Case study exam question	RAG Content Teacher Assessed Exam Question
Autumn	04.11.19	Week 9	Effects of Processing on Nutrients Effects of Cooking Methods on Nutrients	Revision for Assessment	RAG Content

		Effects on Nutrients from Food Preservation Methods Effects on Nutrients from Food Packaging and Storage <b>Genoese Sponge</b> <b>Homemade Pasta</b>		Self Assessed Exam Question
11.11.19	Week 10	Antioxidants Fortification of Foods Cholesterol Lowering Products Assessment (Content Covered So Far) <b>Béchamel Sauce</b>	Corrections on Assessment	Assessment (Content Covered So Far)
18.11.19	Week 11	Nutritional Needs of Specific Groups Food Environments Calculating Nutritional Needs Life Stages <b>Hollandaise Sauce Dish</b>	Life stages report	RAG Content Self Assessed Exam Question
25.11.19	Week 12	Nutritional Needs of Specific Groups Activity Levels Sports Nutrition Medical Conditions Culture <b>Crème Anglaise</b>	Case study exam question	RAG Content Peer + Self Assessed Exam Question
02.12.19	Week 13	Analysis of Diets Eating Patterns, Dietary Guidelines, Fitness for Purpose, Sustainable Diets <b>Butchery of Chicken</b> <b>Butchery of Fish</b>	Revision for Assessment	RAG Content Peer + Self Assessed Exam Question
09.12.19	Week 14	Revision for theory assessment Dish selection for practical assessment Timeplan production for Practical Assessment Theory Assessment	Timeplan completion	Assessment (Content Covered So Far)

	16.12.19	Week 15	Analysis of all 3 coursework tasks- Students to choose one and gather background research towards chosen task		Practical Assessment (1 Dish of Choice)
Spring 1	06.01.20	Week 16	Dish selection for menu (3 courses with accompaniments) Menu creation (Computer) Introduction and Response email typed up <b>(3.3)</b>	Recipe research	This is the students coursework so is all assessed. Students are require to complete this coursework within 9.5hrs of typing time.
	13.01.20	Week 17	Analysis of target audience, nutritional needs <b>(3.3)</b>	Students can use this time to prepare notes and research additional information for their coursework. 9.5hr time does not allow work to be completed at home.	
	20.01.20	Week 18	Assess how different situations affect nutritional needs <b>(3.4)</b> How the menu meets the needs of specific groups <b>(4.2, 2.1)</b>		
	27.01.20	Week 19	Explanation of how nutrients are structured <b>(2.1)</b> Classifying nutrients <b>(2.2)</b>		
	03.02.20	Week 20	Description of nutrient sources, function and unsatisfactory intake <b>(2.2, 3.1, 3.2)</b>		
	10.02.20	Week 21	Nutritional Analysis of Dishes and evaluation for suitability <b>(4.1)</b> Assess the impact of food production methods on nutritional value of dishes <b>(2.3)</b>		
Spring 2	24.02.20	Week 22	Timeplan for Dishes <b>(1.4, 5.2)</b>		
	02.03.20	Week 23	Explanation how individuals can take responsibility for food safety, keep themselves clean and hygienic and areas clean and hygienic <b>(1.1, 1.2, 1.3)</b>		
	09.03.20	Week 24	Preparation for Interview Preparing responses to interview questions		
	16.03.20	Week 25	Coursework Completion Interview Week		

	23.03.20	Week 26	Coursework Completion Practical Exam		
	30.03.20	Week 27	Coursework Completion		Coursework Deadline
Summer 1	20.04.20	Week 28	Exam Skills- Section 3 of the Exam Part a Part b Part c	Exam Question- Section C	RAG Content Peer + Self Assessed Exam Question
	27.04.20	Week 29	Health, Hygiene and Safety Revision	Exam Question	RAG Content Peer + Self Assessed Exam Question
	27.04.20	Week 30	Functions of Nutrients, Vitamins and Minerals revision	Exam Question	RAG Content Peer + Self Assessed Exam Question
	04.05.20	Week 31	Unsatisfactory Nutritional Intake Revision	Exam Question	
	11.05.20	Week 32	Nutritional Needs of Specific Groups Revision	Exam Question	
	18.05.20	Week 33	Chemical Structures	Revision	
Summer	01.06.20	Week 34	Exam Week		External Exam