

What next?
Apprenticeship
College
UCB



Food and Cookery -
NCFE

Mock exam

Revision lessons

NEA synoptic
project

Plating/presentation

Mock NEA

Non-Exam Assessment

Mock exam

Timeplans, recipe
amendment &
budgeting

Transportation
Manufacturing

Processing

Caught
food

MENU PLANNING

FOOD PROVENANCE

Heat transfer

Grown & reared food

Wastage

Food labelling

Time plans

Influences

Environmental concerns

Climate
change

NUTRITIONAL ANALYSIS

MARKETING &
PACKAGING

Energy needs

Costing dishes

Sensory analysis

Sustainability

Mock NEA

International

Cultural, religious & moral

Raising agents

SEASONALITY

CUISINES

FOOD SCIENCE

Microorganisms and
enzymes

Weather

British

Intolerances

FOOD CHOICE

Food poisoning

Food spoilage

Dietary needs

Medical
Allergies

Age
groups

FOOD, NUTRITION AND HEALTH

Preparing,
cooking and
serving food

Buying and
storing food

Nutrients

Heathy eating
guidelines

Ethical

FOOD SAFETY

YEAR
9

Coming From Key Stage 3...
Skills developed in the following areas; Literacy, numeracy, ICT & PSHE

FOOD
PREPARATION
SKILLS

Practical skills

Knife skills

Presentation

Cooker use

Cooking methods

Prepare, combine & shape

Sauce making

Equipment use

Tenderise & marinate

Dough

Raising agents

Setting mixtures