

# Year 10 Food and Cookery Long Term Plan 2023 - 2024

		Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13
C y c l e 1		4.9.23	11.9.23	18.9.23	25.9.23	2.10.23	9.10.23	16.10.23	23.10.23	6.11.23	13.11.23	20.11.23	27.11.23	4.12.23
	C u r r i c u l u m	Dangerzone  Preventing food poisoning	Preventing food poisoning continued  Practical High risk food  Food spoilage	HACCAP  Practical Carrot cakes  Risk checklist, evaluation and skills	Evaluation of a dish - detailed evaluation - prep for NEA  Practical  Mould experiment evaluation	School kitchen visit?! TBC  Exam questions - end of CA assessment  Practical assessment Demonstration of skills and knowledge	End of CA evaluation, skills, techniques, completion of all evaluations  Intro to CA2  Practical	Food standards agency  Practical  Food safety act 1990	Natasha's Law  Practical Veg Soup  Food Provenance Grown	Food Provenance Reared  Practical Burgers (Dish should show grown and reared)  Food Provenance Caught	Practical Fish cakes (Caught and grown)  Food Transport  Food Processing  DC1 Assessment week	Sampling of ready meals - looking at the traffic lighting food labels  Ready meals continued - how could the dish be adapted to be healthier?  Biscuit sensory lesson	Kitchen equipment revisited  Advantages of process food  Practical	Disadvantages of processed food  Evaluation of fresh vs canned  Practical
	R e t r i e v a l													
C y c l e 2		11.12.23	18.12.23	8.1.24	15.1.24	22.1.24	29.1.24	5.2.24	19.2.24	26.2.23	4.3.23	11.3.23	18.3.23	25.3.23
	C u r r i c u l u m	Food manufacturing  Practical Bread  Sensory analysis of baked vs bought	Packaging  Practical  Food manufacturing	Advantages of manufactured foods  Practical Pasta sauce Fresh vs jarred  Disadvantages of manufactured food	Exam prep activity from book  Ready meal vs homemade - compare ingredients  Sample ready meals - evaluate	Create a compare traffic light label  Evaluations of a dish  Practical	End of CA assessment  Exam paper - what has been covered so far.  Practical	Temperature and food storage	DC2 Assessment week					

## Year 10 Food and Cookery Long Term Plan 2023 - 2024

[illegible]