Long Term Plan Food and Cookery 2024 - 2025

		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
Phase 1		02.09.24	09.09.24	16.09.24	23.09.24	30.09.24	07.10.24	14.10.24	21.10.24	04.11.24	11.11.24	18.11.24	25.11.24	02.12.24
	Content	**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 -** **Adapting ready meals. How could the dish be adapted to be healthier?**	**Disadvantages of processed food** **Evaluation of fresh vs canned** **Practical**	**Kitchen equipment revisited** **Advantages of process food** **Practical**
	Retrieval	About food poisoning	Naming food poisoning and symptoms Evaluation of dish - recall of skills used	Evaluation of dish - recall of skills used	About mould - conditions needed for growth Evaluation of dish - recall of skills used	Skills recall - how to be safe? Equipment? Evaluation of dish - recall of skills used	Evaluation of dish - recall of skills used	What is the FSA? What is theFood safety act? Evaluation of dish - recall of skills used	About Natash's Law Where does food come from? Evaluation of dish - recall of skills used	Where does food come from? Evaluation of dish - recall of skills used	About transportation Where food comes from Evaluation of dish - recall of skills used	Evaluation of dish - recall of skills used	Processed food Evaluation of dish - recall of skills used	Processed food Evaluation of dish - recall of skills used
Phase 2		09.12.24	16.12.24	06.01.25	13.01.25	20.01.25	27.01.25	03.02.24	10.02.25	24.02.25	03.03.25	10.03.25	17.03.25	24.03.25
	Content	**Food manufacturing** **Practical Bread** **Sensory analysis of**	**Functions of ingredients** **Practical** **Functions of ingredients**	**Advantages of manufactured foods** **Practical** **Pasta sauce Fresh vs jarred**	**Exam prep activity from book** **Ready meal vs homemade - compare ingredients**	**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** **Biscuit sensory lesson** **Practical**	**Intro to CA3** **Practical** **Food groups** **DC2 Assessment week**	**Balanced diet** **Practical** **Eatwell guide**	**UK Government Healthy eating** **Macronutrients** **Carbs**	**Fats** **Practical** **Proteins**	**Micronutrients** **Practical** **Vitamins**	**Vitamins continued** **Practical** **Water-soluble Vitamins**

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		baked vs bought		**Disadvantages of manufactured food**	**Lasagna activity Page 45 - Book com room** **Practical**						**Practical**			
	Retrieval	Manufactured food recall Evaluation of dish - recall of skills used	Practise exam question Evaluation of dish - recall of skills used	Functions recall Evaluation of dish - recall of skills used	Recallon manufactured food Evaluation of dish - recall of skills used	Past exam question Evaluation of dish - recall of skills used	Traffic light label task Evaluation of dish - recall of skills used	Past exam question Evaluation of dish - recall of skills used	Recall of food groups Evaluation of dish - recall of skills used	Eatwell recall Evaluation of dish - recall of skills used	Name the UK tips Evaluation of dish - recall of skills used	About fats Evaluation of dish - recall of skills used	Functions and sources Evaluation of dish - recall of skills used	Functions and sources of vitamins Evaluation of dish - recall of skills used
Phase 3		01.04.25	21.04.25	28.04.25	05.05.25	12.05.25	19.05.25	02.06.25	09.06.25	16.06.25	23.06.25	30.06.25	07.07.25	14.07.25
	Content	**Minerals** **Practical** **Fibre**	**Different groups - Nutritional requirements** **Practical** **Different groups continued**	**Food related health conditions** **Practical** **Food related conditions continued**	**Intolerances** **Practical** **Allergies**	**Traffic light labelling** **Practical** **Symbols and allergy advice**	**End of CA assessment** **Intro to CA4** **Social Factors**	**Personal choices** **Economical Factors** **Environmental Factors**	**Seasonality** **Adapt a recipe for Factors affecting food choices** **Practical** **DC3 Assessment**	**Amending a recipe - Lasagna Mock** **Research** **Research - amend the recipe** **Mock NEA**	**How are you meeting the brief** **Time planning** **Time planning continued** **Mock NEA**	**Cook amended recipe** **Evaluate the recipe** **Evaluate recipe** **Mock NEA**	**Create own recipe for a brief** **Research** **Research**	**Practical** **Evaluate** **End of CAs assessment**
	Retrieval	Functions and sources Evaluation of dish - recall of skills used	Nutritional needs Evaluation of dish - recall of skills used	Health conditions recall Evaluation of dish - recall of skills used	Intolerance recall Evaluation of dish - recall of skills used	Past paper question Evaluation of dish - recall of skills used	Past paper question	Factors recall	Why might you need to adapt a recipe?	Past paper question	Importance of time planning	What must be included in an evaluation	Past paper question	Recall of CA's

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Timing and Papers

There will be summative assessment data collected at the following times:

	Assessment Period	Data Drop deadline	Comments
Co2024 Year 11	Winter	4 Oct	ART Baseline (Test C) *(updated 21/07/2023)*
	KS4 to date	13 Dec	Series, paper and boundaries to be prescribed by Subject Directors, recognising subject inherent differences. Local arrangements of format as to how the series is used and extent of its formality. Directors to advise HoDs on content to be added (2020) or content to be held back based on curriculum sequencing.
	Full KS4	28 March	All Subjects: Summer 2024 series. This includes using the boundaries for these series as a basis. Carried out in full exam conditions. Directors can prescribe some changes however the main aim is to replicate the final exam.
	Full KS4	20 August	GCSE Exam Results uploaded to SISRA by 11am
Co2025 Year 10	Winter	4 Oct	ART Baseline (Test C) *(updated 21/07/2023)*
	Spring	28 March	ART Update (underperforming students) (Test D)
	Year to date	18 July	Series, paper and boundaries to be guided by Subject Directors, recognising subject inherent differences and working with local subject leaders Local arrangements of format as to how the series is used and extent of its formality. Directors to advise HoDs on content to be added (2020) or content to be held back based on curriculum sequencing.
Co2026 Year 9	Winter	4 Oct	ART Baseline (Test C)
	Spring	28 March	ART Update (underperforming students) (Test D)
	Key Stage 3	4 July	Trust End of KS3 Exams as set by Trust Directors - English, Maths, Science, Geography and MFL. Guidance from Director of History on format of assessment. Y9 Directors' Exam Arrangements
Year 8	Winter	4 Oct	ART Baseline (Test A) *(updated 21/07/2023)*
	Spring	28 March	ART Update (underperforming students) (Test B)
Year 7	Winter	4 Oct	ART Baseline (Test A)
	Spring	28 March	ART Update (underperforming students) (Test B)

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