

Year Group	Topic 1	Topic 2	Topic 3	Topic 4	Topic 5	Topic 6
7 Practical Skills run throughout all topics	Introduction to Food Room incl, Hygiene and Safety	Healthy Eating	Food Science			
8 Practical Skills run throughout all topics	Hygiene, safety and hazards	Macronutrients	Food Science	International Cuisine		
9 Practical Skills run throughout all topics	Nutrients and health lifestyle	Nutritional needs, health and special diets	International cuisine	Food Safety	Food Science	
10 Practical Skills run throughout all topics	Macro and micronutrients	Food Science	Food Provenance	Sensory analysis		
11	NEA 1 - set by exam board	NEA 2 - set by exam board	Exam preparation and revision			

Subject: Food Preparation and Nutrition