

Subject	Year 10 Core Knowledge – Autumn/Spring/Summer term	How to support students' learning
Technology – Food	<p>Autumn Term Food and Cookery –</p> <ol style="list-style-type: none"> 1. Describe health and safety relating to food, nutrition, and the cooking environment. 2. Identify legislation in the food industry. 3. Identify and understand food provenance. 4. Identify factors that can affect food choice. 5. Demonstrate the application of practical skills and techniques through all aspects of the qualification content areas. <p>Spring Term Food and Cookery –</p> <ol style="list-style-type: none"> 6. Know the main food groups, key nutrients and what is required as part of a balanced diet. 7. Demonstrate the application of practical skills and techniques through all aspects of the qualification content areas. <p>Summer Term Food and Cookery –</p> <ol style="list-style-type: none"> 8. Explore recipe development and how recipes can be adapted. 9. Understand how to cater for people with specific dietary requirements. 10. Demonstrate menu and action planning. 11. Demonstrate the application of practical skills and techniques through all aspects of the qualification content areas. 	<p>Diet and nutrition</p> <ul style="list-style-type: none"> • https://www.bbc.co.uk/bitesize/guides/z3fpv4j/revision/3 • Energy and nutrients https://www.bbc.co.uk/bitesize/guides/zqj66yc/revision/3 • Why are vitamins important? https://www.youtube.com/watch?v=j_hHKF-nXYI • Using Seneca (all students have a login) to complete section 2.3 Nutritional Needs & health https://senecalearning.com/en-GB/ • Food a fact of life. http://archive.foodafactoflife.org.uk/Sheet.a.spx?siteId=19&sectionId=75&contentId=241 <p>Recipes</p> <ul style="list-style-type: none"> • https://www.foodafactoflife.org.uk/recipes/ • Using Seneca (all students have a login) to complete section 3.2 Functional and chemical properties of food https://senecalearning.com/en-GB/ • Using Seneca (all students have a login) to complete section 3 Food Science https://senecalearning.com/en-GB/ • Food safety https://www.youtube.com/watch?v=flxmB8NKMzE • Using Seneca (all students have a login) to complete section 4.2 Principles of food safety https://senecalearning.com/en-GB/