



North Durham Academy – Food Curriculum 2022-23

 NORTH DURHAM ACADEMY	DT Rotation 1	DT Rotation 2	DT Rotation 3	DT Rotation 4
Year 7	Food preparation and nutrition: Bronze level chef de partie – Health & Safety, Food Nutrition, Food Provenance	Man vs Computer Maze / Keyring	Pop up card	Coding micro bit Robots.
Year 8	Food preparation and nutrition: Silver level Executive Chef - Health & Safety, Food Nutrition across Lifestages, Food Choice	Picture frame	Action figure design	Coat hook
Year 9	Food preparation and nutrition: Gold Level - Food Nutrition, Practical skills, Food Provenance, Food Science	Joining corner box	Speaker	Multi-Cultural Cuisines

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 NORTH DURHAM ACADEMY	Autumn Term		Spring Term		Summer Term	
	HT1	HT2	HT3	HT4	HT5	HT6
<p>Year 10 GCSE Food</p> <p><i>Theory revisited and recalled within other elements</i></p>	<p>3.2 – Food Nutrition & Health</p> <p>Macronutrients: protein, carbohydrates, fats</p> <p>Micronutrients: minerals and water</p> <p>Nutritional needs and health</p>	<p>3.2 – Food Nutrition & Health</p> <p>Micronutrients: minerals and water</p> <p>Nutritional needs and health</p>	<p>3.2 Food Nutrition & Health, 3.3 Food Science</p> <p>Nutritional needs and health</p> <p>Cooking of food and heat transfer</p> <p>Functional and chemical properties of food</p>	<p>3.3 Food Science, 3.4 Food Spoilage & safety</p> <p>Functional and chemical properties of food</p> <p>Food spoilage and contamination</p> <p>Principles of food safety</p> <p><i>3.2 Food Nutrition & Health</i></p>	<p>3.5 Food Choice</p> <p>Factors affecting food choice</p> <p>British and International Cuisine</p> <p><i>3.2 Food Nutrition & Health, 3.3 Food Science, 3.4 Food Spoilage & safety</i></p>	<p>3.5 Food Choice, 3.6 Food Provenance</p> <p>Sensory Evaluation</p> <p>Food Labelling & Marketing</p> <p><i>3.2 Food Nutrition & Health, 3.3 Food Science, 3.4 Food Spoilage & safety</i></p>
<p>Year 11 GCSE Food</p> <p><i>Theory revisited and recalled within other elements</i></p>	<p>NEA 1 Food Investigation Externally Set Task</p> <p>(Internally marked coursework)</p>	<p>NEA 1 Food Investigation Externally Set Task</p> <p>(Internally marked coursework)</p>	<p>NEA 2 Food Investigation Externally Set Task</p> <p>(Internally marked coursework)</p>	<p>NEA 2 Food Investigation Externally Set Task</p> <p>(Internally marked coursework)</p> <p>Exam Preparation/Revision</p>	<p>Exam Preparation/Revision</p> <p>3.1-3.5 of specification theory</p>	<p>Exam Preparation/Revision</p> <p>3.1-3.5 of specification theory</p>