

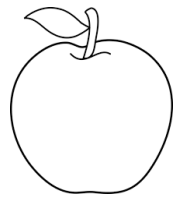
# FOOD

## CURRICULUM ROAD MAP

Non-Exam  
Assessment 2–  
Food  
Preparation Task  
(35% of final GCSE  
Grade)

Non-Exam  
Assessment 1–  
Food Science Investigation  
(15% of final GCSE Grade)

Revision for  
GCSE Examination  
(50% of final GCSE  
Grade)



Unit 9–  
Sensory evaluation

Unit 10–  
Environmental  
impact and  
sustainability

Unit 11–  
Processing and  
production

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Unit 8–  
British and  
international  
cuisines

Unit 7–  
Factors affecting food  
choice

Unit 6–  
Principles of food  
safety

Unit 5–  
Food spoilage and  
contamination

Mini Non-Exam  
Assessment 2– Food  
Preparation Task

Mini Non-Exam  
Assessment 1–  
Food Science  
Investigation

Mini Non-Exam  
Assessment 1– Food  
Science  
Investigation

Mini Non-Exam  
Assessment 2–  
Food Preparation  
Task

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Unit 4–  
Functional and  
chemical properties  
of food

Unit 3–  
Cooking of food and  
heat transfer

Unit 2–  
Nutritional needs  
and health

Unit 1–  
Nutrients

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