FOOD

CURRICULUM ROAD MAP

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- Unit 1– Nutrients
- Unit 2– Nutritional needs and health
- Unit 3– Cooking of food and heat transfer

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- Unit 4– Functional and chemical properties of food
- Mini Non-Exam Assessment 2– Food Preparation Task
- Mini Non-Exam Assessment 1– Food Science Investigation

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- Unit 5– Food spoilage and contamination
- Unit 6– Principles of food safety
- Unit 7– Factors affecting food choice
- Mini Non-Exam Assessment 1– Food Science Investigation
- Unit 8– British and international cuisines
- Mini Non-Exam Assessment 2– Food Preparation Task
- Unit 9– Sensory evaluation
- Unit 10– Environmental impact and sustainability
- Unit 11– Processing and production

- Non-Exam Assessment 1– Food Science Investigation (15% of final GCSE Grade)
- Non-Exam Assessment 2– Food Preparation Task (35% of final GCSE Grade)
- Revision for GCSE Examination (50% of final GCSE Grade)

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