

## BTAH Food and Nutrition Curriculum Map 2023 - 2024

<u>YR</u>	<u>AUT 1</u>	<u>AUT 2</u>	<u>SPR 1</u>	<u>SPR2</u>	<u>SUM 1</u>	<u>SUM 2</u>
7/8	Horticulture ground preparation / Winter planting British Cuisine	British Cuisine	Asian Cuisine	Horticulture Build and seed propagation / Asian Cuisine	European Cuisine / Horticulture maintenance	European Afternoon tea/ Horticulture maintenance
9	Horticulture ground preparation / Winter planting US Cuisine	US Cuisine	Caribbean Cuisine	Horticulture Build and seed propagation / Caribbean Cuisine	European / Italian (Venetian) / Horticulture and Maintenance	European / French Afternoon tea/ Horticulture maintenance
10 GCSE	Bacteria growth Commodity groups Healthy eating Vitamins and minerals Food sources (science – enzymatic browning, oxidation and nutritional analysis)	Food choice Religion Diet related health issues Measuring energy Food sources Food processing (science – yeast, raising agents and caramelisation) <b>REVISION OF LONG AND SHORT ANSWER QUESTIONS</b>	Diet related health issues Nutritional needs in people BMR / PAL Fats and oils Secondary food processing (science- shortening, aeration, plasticity and emulsification)	Organoleptic properties Receptors Characteristics of cuisine Why food is cooked Heat transfer Food preservation CAP / MAP / vacuum packing <b>REVISION OF LONG AND SHORT ANSWER QUESTIONS</b>	(Science - Raising agents, coagulation, acid denaturing, modify recipes) Protein Fat/water soluble vitamins Locally sourced foods Fish Sugar / diabetes	Fortified foods Preservatives Bacteria / food decay Labelling Storage Fair trade / GM Food waste Carbon footprint Sustainability Culture and cuisine <b>REVISION OF LONG AND SHORT ANSWER QUESTIONS</b>
10 BTEC Level 1	Breakfast dishes Healthy eating Food hygiene /Temp control b/fast for a child Lunch dishes vitamins and minerals	Lunch dishes Nutrition Research Dish complementation Pasta Cultural foods	Main meals Vegetarians Compare meat and vegetarian dishes Vegan Research recipes Fry / Stew	Main meals Cultural dishes Pane Omega 3 Bake Fish dishes Adapting recipes	Main meals Food and religion Fruit desserts Pick recipes to a brief Plan for making exam preparation	Exam preparation Benefits of cooking skills Survey Practical exam Review feedback Email recipe cards

## BTAH Food and Nutrition Curriculum Map 2023 - 2024

			<i>carbohydrates</i>	<i>BBQ safety</i>		
11 BTEC Level 2	Breakfast dishes Healthy eating Cooking methods Menu planning Lunch dishes Food categories Food storage Research skills Bake/Fry/Poach Preparation skills	Lunch dishes Weight conversion Temperature conversion Research for recipe Food hygiene Fish / vegetarian dishes Stewing	Main course dishes Fridge stocking Fruit desserts Food labelling Cultural dishes High risk foods Stir-frying/Roasting Leftover uses / food waste Temperature control	Exam preparation Food presentation Menu/Dish costing Passing on information		