

# BTAH Food and Nutrition / Horticulture Curriculum Map 2024 - 2025

YR	AUT 1	AUT 2	SPR 1	SPR2	SUM 1	SUM 2
7/8	<p><b>Horticulture ground preparation / Winter planting</b> <b>British Cuisine</b></p> <ul style="list-style-type: none"> <li>Careers – Catering, gardener</li> <li>PSHE – British values</li> <li>Sustainability – make a compost area</li> <li>EDI – British Values</li> </ul>	<p><b>British Cuisine</b></p> <ul style="list-style-type: none"> <li>Careers – chef, baker</li> <li>PSHE – British Values</li> <li>Sustainability – eco-friendly cooking methods</li> <li>EDI – Black History month</li> </ul>	<p><b>Asian Cuisine</b></p> <ul style="list-style-type: none"> <li>Careers – chef</li> <li>PSHE – cultural foods</li> <li>Sustainability – seasonal foods</li> <li>EDI – Asian Cuisine</li> </ul>	<p><b>Horticulture Build and seed propagation / Asian Cuisine</b></p> <ul style="list-style-type: none"> <li>Careers – gardener</li> <li>PSHE – working outdoors</li> <li>Sustainability – sowing vegetable seeds to cook own dishes</li> <li>EDI – Asian Cuisine</li> </ul>	<p><b>European Cuisine / Horticulture maintenance</b></p> <ul style="list-style-type: none"> <li>Careers – Baker / Chef / gardener</li> <li>PSHE – British Values</li> <li>Sustainability – composting early vegetable leaves</li> <li>EDI – cultural vegetables</li> </ul>	<p><b>European Afternoon tea/ Horticulture maintenance</b></p> <ul style="list-style-type: none"> <li>Careers – Baker / Chef / gardener</li> <li>PSHE – British Values</li> <li>Sustainability – composting early vegetable leaves</li> <li>EDI – cultural vegetables</li> </ul>
9	<p><b>Horticulture ground preparation / Winter planting</b> <b>US Cuisine</b></p> <ul style="list-style-type: none"> <li>Careers – grounds person</li> <li>PSHE – grow your own, save money</li> <li>Sustainability – introduction to composting</li> <li>EDI – team work</li> </ul>	<p><b>US Cuisine</b></p> <ul style="list-style-type: none"> <li>Careers – chef, cultural advisor</li> <li>PSHE – healthy eating discussions</li> <li>Sustainability – availability of ingredients</li> <li>EDI – Black History month</li> </ul>	<p><b>Caribbean Cuisine</b></p> <ul style="list-style-type: none"> <li>Careers - chef</li> <li>PSHE – availability and price of cultural foods</li> <li>Sustainability – recycling of packaging</li> <li>EDI – Caribbean cuisine</li> </ul>	<p><b>Horticulture Build and seed propagation / Caribbean Cuisine</b></p> <ul style="list-style-type: none"> <li>Careers - builder</li> <li>PSHE – costs of seeds and seed collection</li> <li>Sustainability – using seasonal foods</li> <li>EDI – the rights to access outdoor space</li> </ul>	<p><b>European / Italian (Venetian) / Horticulture and Maintenance</b></p> <ul style="list-style-type: none"> <li>Careers – grounds person / gardener</li> <li>PSHE – health benefits of being outside</li> <li>Sustainability -</li> <li>EDI – European culture, foods and styles of cooking</li> </ul>	<p><b>European / French Afternoon tea/ Horticulture maintenance</b></p> <ul style="list-style-type: none"> <li>Careers - Horticulture</li> <li>PSHE – exercise and gardening</li> <li>Sustainability – water collection using water butts</li> <li>EDI – working as part of a team</li> </ul>
10 GCSE	<p><i>Bacteria growth</i> <i>Commodity groups</i> <i>Healthy eating</i> <i>Vitamins and minerals</i> <i>Food sources</i> <i>(Science – enzymatic browning, oxidation and nutritional analysis)</i></p> <ul style="list-style-type: none"> <li>Careers – Microbiologist</li> <li>PSHE – Healthy eating</li> <li>Sustainability – buying locally sourced seasonal foods</li> <li>EDI – food from around the world / staple foods</li> </ul>	<p><i>Food choice</i> <i>Religion</i> <i>Diet related health issues</i> <i>Measuring energy</i> <i>Food sources</i> <i>Food processing</i> <i>(Science – yeast, raising agents and caramelisation)</i></p> <p><b>REVISION OF LONG AND SHORT ANSWER QUESTIONS</b></p> <ul style="list-style-type: none"> <li>Careers – food technologist</li> <li>PSHE – food related disease</li> <li>Sustainability – economic cooking methods</li> <li>EDI – Black History month</li> </ul>	<p><i>Diet related health issues</i> <i>Nutritional needs in people</i> <i>BMR / PAL</i> <i>Fats and oils</i> <i>Secondary food processing</i> <i>(Science- shortening, aeration, plasticity and emulsification)</i></p> <ul style="list-style-type: none"> <li>Careers – dietitian, nutritionist</li> <li>PSHE – portion control and portion intake for a healthy weight</li> <li>Sustainability – food production and processing</li> <li>EDI – nutritional needs</li> </ul>	<p><i>Organoleptic properties</i> <i>Receptors</i> <i>Characteristics of cuisine</i> <i>Why food is cooked</i> <i>Heat transfer</i> <i>Food preservation</i> <i>CAP / MAP / vacuum packing</i></p> <p><b>REVISION OF LONG AND SHORT ANSWER QUESTIONS</b></p> <ul style="list-style-type: none"> <li>Careers – taste tester / food taster</li> <li>PSHE – personal taste and nutritional needs</li> <li>Sustainability – eco-friendly cooking methods</li> <li>EDI – world foods</li> </ul>	<p><i>(Science - Raising agents, coagulation, acid denaturing, modify recipes)</i> <i>Protein</i> <i>Fat/water soluble vitamins</i> <i>Locally sourced foods</i> <i>Fish</i> <i>Sugar / diabetes</i></p> <ul style="list-style-type: none"> <li>Careers – food analyst, dietitian, producer</li> <li>PSHE – micronutrient requirements to maintain good health</li> <li>Sustainability – benefits of buying local foods</li> <li>EDI – types of fish</li> </ul>	<p><i>Fortified foods</i> <i>Preservatives</i> <i>Bacteria / food decay</i> <i>Labelling</i> <i>Storage</i> <i>Fair trade / GM</i> <i>Food waste</i> <i>Carbon footprint</i> <i>Sustainability</i> <i>Culture and cuisine</i></p> <p><b>REVISION OF LONG AND SHORT ANSWER QUESTIONS</b></p> <ul style="list-style-type: none"> <li>Careers – food producer/manufacturer</li> <li>PSHE – diabetes</li> <li>Sustainability – food waste, carbon footprints</li> </ul>

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						<ul style="list-style-type: none"> <li>• EDI – culture and cuisine, religious diet restrictions</li> </ul>
11 GCSE	<p>NEA Food Investigation Task 15% <b>Revision long and short answer questions</b></p> <ul style="list-style-type: none"> <li>• Careers - researcher</li> <li>• PSHE – investigation into food</li> <li>• Sustainability – in NEA2 coursework</li> <li>• EDI – In Nea2 coursework</li> </ul>	<p>NEA Food Preparation Task 35% <b>Revision long and short answer questions</b></p> <ul style="list-style-type: none"> <li>• Careers – food technologist</li> <li>• PSHE – Healthy eating/portion control</li> <li>• Sustainability – in NEA2 course work</li> <li>• EDI – Black History month</li> </ul>	<p>NEA Food Preparation Task 35% <b>Revision long and short answer questions</b></p> <ul style="list-style-type: none"> <li>• Careers – chef, food producer</li> <li>• PSHE – course work covers all</li> <li>• Sustainability – covered in the course work</li> <li>• EDI – range of ingredients</li> </ul>	<p><b>GENERAL REVISION</b></p> <ul style="list-style-type: none"> <li>• Careers, PSHE, Sustainability and EDI all covered within the general revision of the course</li> </ul>	<p><b>GENERAL REVISION</b></p> <ul style="list-style-type: none"> <li>• Careers, PSHE, Sustainability and EDI all covered within the general revision of the course</li> </ul>	
10 BTEC 1	<p><i>Breakfast dishes</i> <i>Healthy eating</i> <i>Food hygiene /Temp control</i> <i>b/fast for a child</i> <i>Lunch dishes</i> <i>vitamins and minerals</i></p> <ul style="list-style-type: none"> <li>• Careers – B/fast chef</li> <li>• PSHE – healthy eating</li> <li>• Sustainability – seasonal foods</li> <li>• EDI – cultural dishes</li> </ul>	<p><i>Lunch dishes</i> <i>Nutrition</i> <i>Research</i> <i>Dish complementation</i> <i>Pasta</i> <i>Cultural foods</i></p> <ul style="list-style-type: none"> <li>• Careers – nutritionist</li> <li>• PSHE – Nutrition and healthy eating</li> <li>• Sustainability – benefits of local producers</li> <li>• EDI – Black History Month</li> </ul>	<p><i>Main meals</i> <i>Vegetarians</i> <i>Compare meat and vegetarian dishes</i> <i>Vegan</i> <i>Research recipes</i> <i>Fry / Stew</i> <i>Carbohydrates</i></p> <ul style="list-style-type: none"> <li>• Careers – chef / vegetarian chef</li> <li>• PSHE – benefits of alternative diets</li> <li>• Sustainability – Vegetarian lifestyle</li> <li>• EDI – British Values</li> </ul>	<p><i>Main meals</i> <i>Cultural dishes</i> <i>Pane</i> <i>Omega 3</i> <i>Bake</i> <i>Fish dishes</i> <i>Adapting recipes</i> <i>BBQ safety</i> <i>Exam course work</i></p> <ul style="list-style-type: none"> <li>• Careers – chef</li> <li>• PSHE – Omega 3 / adapting recipes for health</li> <li>• Sustainability – fishing, line caught v’s nets</li> <li>• EDI – cultural dishes</li> </ul>	<p><b>Main meals</b> <b>Food and religion</b> <b>Fruit desserts</b> <b>Pick recipes to a brief</b> <b>Plan for making exam preparation</b></p> <ul style="list-style-type: none"> <li>• Careers – menu design</li> <li>• PSHE – economic, reduction of recipe to make 2 portions</li> <li>• Sustainability -</li> <li>• EDI – religion, culture and food restrictions</li> </ul>	<p><b>Exam preparation</b> <b>Benefits of cooking skills</b> <b>Survey</b> <b>Practical exam</b> <b>Review feedback</b> <b>Email recipe cards</b></p> <ul style="list-style-type: none"> <li>• Careers – food producer</li> <li>• PSHE – healthy eating menu</li> <li>• Sustainability – availability of ingredients</li> <li>• EDI – menu choice for exam</li> </ul>
11 BTEC 2	<p><b>Breakfast dishes</b> <b>Healthy eating</b> <b>Cooking methods</b> <b>Menu planning</b> <b>Lunch dishes</b> <b>Food categories</b> <b>Food storage</b> <b>Research skills</b> <b>Bake/Fry/Poach</b> <b>Preparation skills</b></p> <ul style="list-style-type: none"> <li>• Careers – B/fast chef,</li> <li>• PSHE – Healthy eating</li> <li>• Sustainability – stock rotation</li> <li>• EDI – cultural foods</li> </ul>	<p><b>Lunch dishes</b> <b>Weight conversion</b> <b>Temperature conversion</b> <b>Research for recipe</b> <b>Food hygiene certificate</b> <b>Allergens certificate</b> <b>Fish / vegetarian dishes</b> <b>Stewing</b></p> <ul style="list-style-type: none"> <li>• Careers – Food hygiene inspector</li> <li>• PSHE – hygiene and safety</li> <li>• Sustainability – seasonal foods</li> <li>• EDI – Black History Month</li> </ul>	<p><b>Main course dishes</b> <b>Fridge stocking</b> <b>Fruit desserts</b> <b>Food labelling</b> <b>Cultural dishes</b> <b>High risk foods</b> <b>Stir-frying/Roasting</b> <b>Leftover uses / food waste</b> <b>Temperature control</b> <b>Exam course work</b> <b>Barista course</b></p> <ul style="list-style-type: none"> <li>• Careers – food technologist</li> <li>• PSHE – healthy cooking methods</li> <li>• Sustainability – eco-friendly ingredients in food / using leftovers</li> <li>• EDI – cultural dishes</li> </ul>	<p><b>Barista course</b> <b>Exam preparation</b> <b>Food presentation</b> <b>Menu/Dish costing</b> <b>Passing on information</b> <b>Barista practical exam</b> <b>Barista theory exam</b></p> <ul style="list-style-type: none"> <li>• Careers – chef / food manufacturer</li> <li>• PSHE – healthy eating and healthy cooking methods</li> <li>• Sustainability – cooking to a specific portion size</li> <li>• EDI – cultural dish</li> </ul>		

