Year	Autumn	Spring	Summer
7	Food Hygiene Food Safety Nutrition Food Science Heat Transfer Use techniques in preparation and cookery of commodities	 Food Science Function of ingredients Macro/Micro-Nutrients Preparation and cookery methods Nutrition Use techniques in preparation and cookery of commodities 	 Nutrition Special diets Functions of ingredients Commodities Use techniques in preparation and cookery of commodities
8	 Nutrition Food Safety Food Hygiene Food Science Use techniques in preparation and cookery of commodities 	 Food Science Commodities Functions of ingredients Cookery methods Use techniques in preparation and cookery of commodities 	 Preparation Methods Provenance & Sustainability Use techniques in preparation and cookery of commodities
9	 Afternoon Tea Become competent in a range of cooking techniques Market Research 	 Afternoon Tea Become competent in a range of cooking techniques Local Knowledge, World Food Introduction 	World Food, cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet

10	 Hospitality and catering providers, Nutrition Prepare, cook and present dishes. 	 Health and safety in hospitality and catering provision Food safety The operation of the front and back of house 	 Food related causes of ill health Presenting Food NEA 2 Mock
11	NEA 1Food Investigation	 NEA2 – Food Preparation Revision of 5 core topics 	• Exam

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