



Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Commodity: Fruit and vegetables, including potatoes (fresh, frozen, dried, canned and juiced)	Commodity: Milk, cheese and yoghurt	Commodity: Cereals (including flours, breakfast cereals, bread and pasta)	Commodity: Meat, fish, poultry, eggs	Commodity: Alternative proteins (soya, tofu, beans, nuts, seeds)	Commodity: Butter, oils, margarine, sugar and syrup
Assessment: Assessment is in line with Eduqas Exam board assessment objectives	Assessment: Assessment is in line with Eduqas Exam board assessment objectives	Assessment: Assessment is in line with Eduqas Exam board assessment objectives	Assessment: Assessment is in line with Eduqas Exam board assessment objectives	Assessment: Assessment is in line with Eduqas Exam board assessment objectives	Assessment: Assessment is in line with Eduqas Exam board assessment objectives

Each commodity to be explored in terms of:

1. Provenance
2. How commodity is grown/reared and processed
3. Classification
4. Nutritional values (include sources, functions, deficiencies, excess, daily requirements)
5. Dietary considerations
6. Food science
7. Food hygiene and safety
8. Storage

Will also include an NEA Assessment 1 practice investigation



Autumn 1 Topic: Exam board NEA preparation Assessment 1 AO2	Autumn 2 Topic 1: Exam board NEA Assessment 1 AO4	Spring 1 Topic: Exam board NEA Assessment 2 AO3	Spring 2 Topic: Exam board NEA Assessment 2 AO3/4	Summer 1 Topic: Revision	Summer 2 Topic: Revision
Outcomes: <ul style="list-style-type: none"> • Research and plan task • use a range of relevant sources to research the task • create a plan of action • predict an outcome 	Outcomes: <ul style="list-style-type: none"> • Investigate the working characteristics, function and chemical properties of ingredients through practical experimentation and use the findings to achieve a particular result. • Analyse and evaluate the task 	Outcomes <ul style="list-style-type: none"> • use a range of research skills to investigate the task • demonstrate knowledge and understanding in the choice of dishes when selecting a final menu • plan the task and produce a clear dovetailed sequence of work to include health and safety points and quality points 	Outcomes <ul style="list-style-type: none"> • Prepare, cook and present a menu of three dishes within a single session • Evaluate the selection, preparation, cooking and presentation of the three dishes 	Outcomes Core knowledge <ul style="list-style-type: none"> • Recap and Revise 	Outcomes Core knowledge <ul style="list-style-type: none"> • Recap and Revise
Assessment: AO2	Assessment: AO4 Completion of NEA Assessment 1	Assessment: AO3	Assessment: AO3/4 Completion of NEA Assessment 2	Assessment: AO1, 2, 4	Assessment: AO1, 2, 4 Exam