



Tudor Grange Academy Redditch

# CURRICULUM MAP



## Food & Nutrition

Year  
9

**Autumn Term:**

Theory – Health & Safety (Practical knife skills and use of the hob/oven safely)

**Spring Term:**

Theory – Diet and health. (Exploration of macronutrients)

Practical – Dough making and food design.

**Summer Term:**

Theory – Health related illnesses and food labelling

Practical – Sauce making and sensory analysis

### KEY STAGE 3

Year  
10

**Autumn Term:**

Food safety - Food Safety and Hazards, Risk Assessments, Knife Skills

Practical – Meat, Fish and Poultry

**Summer Term:**

Hospitality and Nutrition.  
Theory – The Functions of Nutrients

Practical – Presentation, techniques, and accompaniments

Spring Term: Hospitality in Action. Theory in the Structure of the Hospitality industry

Practical – Cakes and Pastry.

Year  
11

### KEY STAGE 4

**Autumn Term:**  
Nutrition.

Principles of Nutrition, Diet and Good Health (Analysis of Food, planning and preparation of food)

**Spring Term:**  
NEA (Coursework) Completion.

Research and plan a menu to showcase skills, producing a sequence of actions, trial and tasting of the dishes produced

**Summer Term:**

Exam Preparation.  
Food Safety and Hazards  
The Hospitality industry, and structure of the industry