



Curriculum Guide – Year 9

GCSE Food Preparation & Nutrition

ACADEMY
GREAT BARR

Department Manager: Mr C. Dawson

Members of Staff who teach Year 9:

- Mr J. Oakes - Learning Consultant

Exam Board and Specification:
AQA GCSE Food Preparation and Nutrition
[Specification \(8585\)](#)

How the course is assessed:
With regular summative assessment and on going formative assessment and feedback.

What we do in year 9:

Approximate Dates	Big Question/ Theme	Key Learning Outcomes
Autumn Term 1	Food Safety	Food spoilage and contamination. Microorganisms and enzymes, signs of spoilage, bacterial contamination, buying and storing safely.
Autumn Term 2	Food Preparation	General practical skills, knife skills, use of cooker and grill, cooking methods, prepare, combine and shape, tenderise and marinate, dough, raising agents, setting mixtures.
Spring Term 1	Food Preparation and Cooking Techniques	Advanced preparation and cooking techniques.
Spring Term 2	Food Science	Cooking of food and heat transfer, selecting the correct method, functional and chemical properties.
Summer Term 1	Food Nutrition & Health	Macronutrients, proteins carbs, fats, vitamins, minerals and water, healthy choices and energy needs, diet and how to carry out nutritional analysis
Summer Term 2	Food Choice	Lifestyle, preferences, enjoyment, seasonality, culture, social, labelling, sensory evaluation

For more information and guidance please visit...

[AQA – Food Preparation & Nutrition](#)

www.bbc.co.uk/schools/gcsebitesize/design/foodtech/