

Module/Unit of Learning	Taught During	What will students learn?	What enriching opportunities will students engage in?	Links to other Subjects
Food Science - the functions of ingredients	Autumn Term 1&2	Students will learn about the five main ingredients in cake making, as well as the four main methods of baking – all in one, whisking, melting and rubbing in methods. The students will make 4 cake products, as well as learning about how differing amounts of ingredients affect the success of cakes. The product will culminate in the students making a fruit cake, then designing and adding 3D fondant icing elements and turning it into a Christmas cake.	Students will explore a number of cake making methods and make a finished, fondant iced Christmas cake which is presented in cellophane.	Science
FOODS FROM AROUND THE WORLD	Spring Term 1&2	Students will learn food provenance, local and seasonal foods and traceability. They will gather information about the different types of sustainable farming and fishing methods and link this into practical/technical tasks such as deboning chicken/filleting fish and cooking dishes with these commodities.	Students will be able to research into farming methods, sustainability and link this to food production on a small, medium and large scale.	Business Studies, Geography, Science
MACRO AND MICRO NUTRIENTS & DEVELOPING PRACTICAL SKILLS	Summer Term 1&2	Students will also discuss the importance of food labelling linking to allergens, intolerances and food choices. The focus of macro and micronutrients in the diet and how it ensures a healthy diet will be linked to a range of level 2 and 3* technical challenges designed to expand students knowledge of the functions of more food commodities.	Students will complete this section to inform their knowledge for the Unit 2 section of their assessment which they will start in Year 10.	Science,