

Gordon's School Food & Nutrition Department



GCSE - Curriculum Map

Key Words / Skills:

Denaturation

Difference Test

Emulsify

Genetically modified

Sensory Descriptors

Shortening

Triangle Test

Fat soluble vitamins

Practice NEA 2

Practice NEA 1

Food Hygiene

Food Production Meat Production Organic Farming

Wheat Production

Exam Specification:

Food Safety legislation





Revision

Working with sugar Pasta making

Bread making

Cake making







Portioning a chicken and

Cooking with eggs

Sauce making

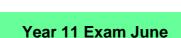


filleting a fish











Year 11







Year 11 Exam

November







NEA 1 tasks announced by

AQA on 1st September







Diabetes

Obesity

Scurvy

Rickets

Diet related disease

November



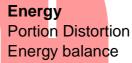
NEA 2 tasks announced by AQA on 1st

















Cuisines

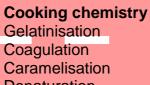
British

Indian

Chinese







Gelatinisation Coagulation Caramelisation Denaturation Aeration



Heat Transfer

Conduction

Convection

Radiation







Nutritional Needs and life Stages Nutritious Foods for all Age groups

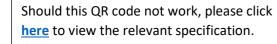


Food Choice

Time and Cost

Vegetarian

Religions





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Macronutrients

Carbohydrates

Protein





Micronutrients

Vitamins

Minerals





