

Half term	Unit Title Hyperlink to SOW	Description	Levels covered	Skills & content covered	Skills & content revisited
9.1	<a href="#">Jamie's</a>	Skills Build	Level 1	Eggs, Breakfast, soups, packed lunches. Eat well plate. Theory on Hygeiene, health and safety, washing up, keeping a kitchen clean.	
9.2	Jamie's	Skills Build	Level 1	Bread, salads, pasta, vegetables.	Food hygiene and safety & storge.
9.3	Jamie's	Skills Build	Level 1	Mince, Stew, Rice, Fish, Quick cook meats, Chicken. Theory on Hygeiene, health and safety, washing up, keeping a kitchen clean.Puddings, fruit salad, baking, bbq. Theory on Hygeiene, health and safety, washing up, keeping a kitchen cleanHow to follow a recipe, writing a time plan, identifying equipment. Working independtly.	Food hygiene and safety & storge.
9.4	F&N	Commodity: Fruit and vegetables, including potatoes (fresh, frozen, dried, canned and juiced)	GCSE	Provanence, how its grown, classification, nutrition value, dietary requirements, food science, food hygiene and safety & storge.	Food hygiene and safety & storge.
9.5	F&N	Commodity: Milk, cheese and yoghurt	GCSE	Provanence, how its grown, classification, nutrition value, dietary requirements, food science.	Food hygiene and safety & storge.
9.6	F&N	Commodity: Milk, cheese and yoghurt/Commodity: Cereals (including flours, breakfast cereals, bread and pasta)	GCSE	Provanence, how its grown, classification, nutrition value, dietary requirements, food science.	Food hygiene and safety & storge.

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10.1	F&N	<a href="#">Commodity: Cereals (including flours, breakfast cereals, bread and pasta)</a>	GCSE	Provenance, how its grown, classification, nutrition value, dietary requirements, food science	Food hygiene and safety & storage.
10.2	F&N	<a href="#">Mock assaessment - afternoon tea</a>	GCSE	NEA ASSESSMENT 2 MOCK - Make sure learners are capable of working independently on the following: Research methods – a range to be conducted and analysed, plan of action, justifying choices, requisitions, time plan, evaluation (including sensory analysis) See exemplar work in this Guidance for Teaching for further teacher guidance, and remember that this should have been covered in your own Year 10 S of W. Practical work: emphasise importance of time management and dovetailing Note: lesson time may also include other relevant topics such as examination question review, recaps on key research methods, etc.	Using knowledge from commodities Milk, Cheese and yoghurt & Cereals
10.3	F&N	<a href="#">Commodity: Meat, fish, poultry, eggs</a>	GCSE	Provenance, how its grown, classification, nutrition value, dietary requirements, food science	Food hygiene and safety & storage.
10.4	F&N	Commodity: Butter, oils, margarine, sugar and syrup	GCSE	Provenance, how its grown, classification, nutrition value, dietary requirements, food science	Food hygiene and safety & storage.
10.5	F&N	Mock exams, work experience & Mock experiments : Raising agents??	GCSE	Yeast Investigation: Recap on key principles of how to conduct NEA – ensure learners are familiar with the mark scheme and how to be successful in NEA Assessment 1 (research methods, hypothesis setting, plan of action, writing up an experiment, analysis results of experiment and drawing conclusions, referencing sources).	
10.6	F&N	Commodity: Soya, tofu, beans, nuts, seeds	GCSE		Food hygiene and safety & storage.