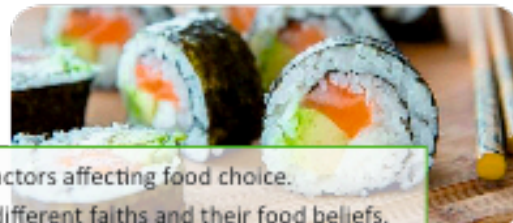


FOOD & NUTRITION KS4: Year 10



CARDINAL
NEWMAN
CATHOLIC SCHOOL



- Factors affecting food choice.
- Religion - different faiths and their food beliefs.
- Food and people's personal choices.
- Cultural Cuisine - The different types of cuisine available throughout the world.
- Technical developments in food - the importance of new technologies and production and processing.
- Positive and negative health impacts of technological developments.



- Food Provenance: What it means.
- The impact of food miles on the environment.
- Food Manufacturing: Primary and secondary processing.
- The importance of packaging and the impact it has on the environment.
- Reduce, Reuse, Recycle.

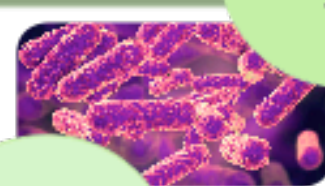


SUMMER
3.2



SUMMER
3.1

- Food Spoilage: How to recognise signs of food spoilage and prevent it.
- What pathogenic bacteria are and how to prevent food poisoning.
- What food preservation methods exist.
 - Food Preservation - jam making.
- Food Waste: The sustainability of food and food waste.
- The impact of food waste and ways to reduce it.



SPRING
2.2

- Food Science: Types of pastry and the ingredients needed for making.
- Proportions of ingredients.
- Techniques used in pastry making.
 - Making shortcrust pastry.
 - Making choux pastry.

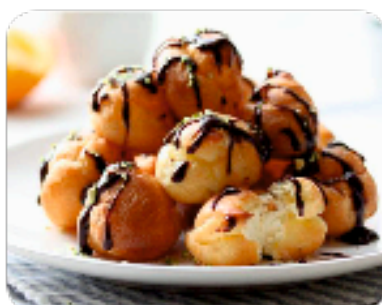


SPRING
2.1

- Food Science: The PH of food.
- Microorganisms: positive uses of them in food.
- Cheese making - the science of cheese production.
- Microorganisms in bread making. The function of yeast.
- Understanding emulsions in food.
- Recipe success and remedy negative practical situations.



AUTUMN
2.2



AUTUMN
1.2

- Food Science: Why is food cooked.
- How heat is transferred to foods.
- Key Terminology - Coagulation, Dextrinization, Denaturation, Caramelisation & Maillard Reaction.
- Working characteristics, functional and chemical properties of food.
- Cupcake investigation - investigating raising agents.



OUR LEARNING JOURNEY

In Year 10, you will focus on the Food Science section of the GCSE. You will gain a solid foundation in this area, including how to conduct food experiments effectively. As you move through the course, you will focus on Food Provenance, Spoilage and Waste. You will learn about the choices people make according to culture, religion and ethical beliefs. You will also gain knowledge of food manufacture and technological developments in food production.

