Learning Journey Food

Employment

Apprenticeship

Further Education

Revise!

Revisit

NEA 2 Sensory Analysis and Evaluation

Time Plan and Dovetail Recipes

Research!

NEA1 Sensory Analysis

Exam

Food Choice

Religious traditions

Allergies, Intolerances and Veganism

Practice NEA1 Investigation

Food Preservation

Functional and Chemical Properties of Food

Presentation Techniques

Sensory Testing

Food Science

NEA1 Investigation

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British and Cultural Cusines

Time Plan and Dovetailing

Cooking Methods

Diet related diseases

Potatoes

Individual Diets - DRVs

Recipe Selection and Modification

Protein

Fats

Dairy

Food Processing

Research!

NEA1 Introduction and Research

Carbohydrates

Vitamins and Minerals

Pasta Bake

Time Plan and Dovetailing

Vegetarianism & Veganism

Swiss Roll

Eggs – Food Science

Quiche – short crust pastry

Food Security

Cottage Pie

Religious Traditions

Food Styling

Food Safety, Storage, Cooking .

Food Sustainability

Adapting Recipes

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Fish and Chips

Fishing

Symbols

Pineapple Upside Down Cake

Sensory & Evaluation

Pizza

Nutrients

Smoothie

Life Stages

Knife Skills

Bread Loaf – Making a Dough

Food Safety

Honeycomb Raising Agents

Scones

Heat Transfer – Cooking Methods

Pancakes

Cultural Cuisine

Costing

Nutritional Analysis

Food Styling

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Food Poisoning Bacteria

British Culinary Traditions

Breakfast Frittata

Food Choice

Food Waste

Skewers

Food Production Impacts

Rearing

Stir Fry

Energy Balance

Tomato

High Risk Foods

Healthy Lifestyles

Italian Crostata - Pastry

Fruit muffins

Hydration

Bread Rolls – Making a Dough

Allergies and Intolerances

Sugar in Food

Healthy Breakfast - Eggs

Food Safety

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Fruit Salad – Food Styling

Summer Medley – Hob and Juliene Cut

Nutrients

Carrot and Lentil Soup - Knife skills

Washing Up

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Enzymic Browning

Sensory Analysis

Seasonality

Food Provenance

Weighing and Measuring

Personal Hygiene and Kitchen Safety