

Course overview: 2019-20 YEAR 10

Subject: FOOD

Au 1	Week 1 (W1) 2 Sep	Week 2 (W2) 9 Sep	Week 3 (W1) 16 Sep	Week 4 (W2) 23 Sept	Week 5 (W1) 30 Sept	Week 6 (W2) 7 Oct	Week 7 (W1) 14 Oct	Week 8 (W2) 21 Oct		
	Commodities: Fruit and vegetables – including experimental work and associated practical sessions.				Commodities: Milk and Dairy Products					
Au 2	Week 9 (W1) 4 Nov	Week 10 (W2) 11 Nov	Week 11 (W1) 18 Nov	Week 12 (W2) 25 Nov	Week 13 (W1) 2 Dec	Week 14 (W2) 9 Dec	Week 15 (W1) 16 Dec			
	Commodities: Cereals including different types of flour, breakfast cereal, rice and pasta, pastry making, sauce making, bread making									
Sp 1	Week 16 (W2) 6 Jan	Week 17 (W1) 13 Jan	Week 18 (W2) 20 Jan	Week 19 (W1) 27 Jan	Week 20 (W2) 3 Feb	Week 21 (W1) 10 Feb				
	Commodities: Cereals including different types of flour, breakfast cereal, rice and pasta. pastrv making. sauce making. bread			Commodities: Meat, alternative proteins, fish and eggs.						
Sp 2	Week 22 (W2) 24 Feb	Week 23 (W1) 2 March	Week 24 (W2) 9 March	Week 25 (W1) 16 March	Week 26 (W2) 23 March	Week 27 (W1) 30 March				
	Commodities: Meat, alternative proteins, fish		Commodities: Fats, Oils and Sugars. Cake making. Food science.							
Su 1	Week 28 (W2) 20 April	Week 29 (W1) 27 April	Week 30 (W2) 4 May	Week 31 (W1) 11 May	Week 32 (W2) 18 May					
	Effect of cooking on food and methods of cooking			Food packaging food labelling and food additives						
Su 2	Week 33 (W1) 1 June	Week 34 (W2) 8 June	Week 35 (W1) 15 June	Week 36 (W2) 22 June	Week 37 (W1) 29 June	Week 38 (W2) 6 July	Week 39 (W1) 13 July			
	Food packaging food	Exam preparation, exams and exam reflection				British and international cuisine				