

TECHNOLOGY CURRICULUM MAP

FURTHER QUALIFICATIONS-
LEVEL 3 FOOD SCIENCE & NUTRITION DEGREES-
FOOD SCIENCE FOOD INDUSTRY
FOOD & NUTRITION FOOD MANAGEMENT

Understand and apply hygiene and safety procedures

Plan, prepare, cook and present
High skill level dishes

Use correct terminology in exam and non exam situations

Analyse and evaluate nutrition, food, cooking and preparation

Apply knowledge and understanding of nutrition, food, cooking and preparation

Consider the influence of lifestyle and consumer choice

F- SENSORY EVALUATION

F- MOCK

F- ENVIRONMENT

F- MOCK NEA2

FOOD-SCIENCE

FOOD-CHOICE

FOOD-PROVENANCE

YEAR 11

F- HEAT TRANSFER COOKING METHODS

F- MOCK NEA1

F- PACKAGING AND MARKETING INFLUENCES

FOOD-NEA1 FOOD SCIENCE SEPT-NOV

Research dietary groups, life stages and culinary traditions

FOOD-NUTRITION AND HEALTH

Know and explain key terminology

Develop high order making skills

Understand food safety principles

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