Week Begin	Year 11	Year 10 Food and Nutrition	Year 10 Hospitality and Catering	Year 9	Year 8	Year 7
8th Jan		Revision Guide page 1 - 3	Revision Guide page 1 - 3	Lesson: When designing a chilled	Lesson: Dietary variety KS3 Design	An introduction
				ready meal, what	& Technology Oak	to what
				client needs should	National Academy	influences our
				you be aware of?	(thenational.academ	food choices -
				KS3 Design &	<u>y)</u>	tooa choices -
				Technology Oak		
				National Academy		
				(thenational.academ		
45.1				<u>y)</u>		
15th Jan		Revision Guide page	Revision Guide page	Lesson: When	Lesson: Dietary	Lesson: An
		4 -6	4 - 6	designing a chilled	variety KS3 Design	introduction to what
				ready meal, what client needs should	& Technology Oak National Academy	influences our food choices KS3 Design
				you be aware of?	(thenational.academ	& Technology Oak
				KS3 Design &	<u>(thenational.academ</u> <u>y)</u>	National Academy
				Technology Oak	<u> 1</u>	(thenational.academ
				National Academy		<u>y)</u>
				(thenational.academ		
				<u>y)</u>		
22nd Jan		Revision Guide page	Revision Guide page	Lesson: How can we	Lesson: Dietary	Lesson: An
		7 - 9	7 - 9	ensure that a meal	variety KS3 Design	introduction to what
				has the correct	<u>& Technology Oak</u>	<u>influences our food</u>
				balance of nutritional	National Academy	choices KS3 Design
				value for the body?	(thenational.academ	& Technology Oak
				KS3 Design &	<u> </u>	National Academy
				Technology Oak		(thenational.academ
				National Academy		<u> </u>
				(thenational.academ		
				<u>y)</u>		



29th Jan	D -	ovision Cuido none	Davisian Cuida nas-	Lacconullous con use	Losson, Novi	Losson, Dosins
29th Jan		evision Guide page	Revision Guide page	Lesson: How can we	Lesson: New	Lesson: Recipe
	10	0 -13	10 - 13	ensure that a meal	technologies in food	development KS3
				has the correct	production KS3	Design & Technology
				balance of nutritional	Design & Technology	Oak National
				value for the body?	Oak National	<u>Academy</u>
				KS3 Design &	<u>Academy</u>	(thenational.academ
				Technology Oak	(thenational.academ	<u>y)</u>
				National Academy	<u>y)</u>	
				(thenational.academ		
				<u>y)</u>		
5th Feb	Re	evision Guide page	Revision Guide page	<u>Lesson: How can we</u>	<u>Lesson: New</u>	<u>Lesson: Recipe</u>
	14	4 - 17	14 - 17	prepare ingredients	technologies in food	development KS3
				for a ready meal?	production KS3	Design & Technology
				KS3 Design &	Design & Technology	Oak National
				Technology Oak	Oak National	<u>Academy</u>
				National Academy	<u>Academy</u>	(thenational.academ
				(thenational.academ	(thenational.academ	<u>y)</u>
				<u>y)</u>	<u>y)</u>	
			Half term			
19th Feb		evision Guide page	Revision Guide page	Lesson: How can we	<u>Lesson: New</u>	Lesson: Health and
	18	8 - 21	18 - 21	prepare ingredients	technologies in food	safety: preparation
				for a ready meal?	production KS3	and hygiene KS3
				KS3 Design &	Design & Technology	Design & Technology
				Technology Oak	Oak National	Oak National
				National Academy	<u>Academy</u>	<u>Academy</u>
				(thenational.academ	(thenational.academ	(thenational.academ
				<u>y)</u>	<u>y)</u>	<u>y)</u>
26th Feb		evision Guide page	Revision Guide page	<u>Lesson: How to</u>	<u>Lesson: Food</u>	<u>Lesson: Health and</u>
	22	2 - 26	22 - 26	analyse and develop	processing and	safety: preparation
				a dish for a ready	organic farming KS3	and hygiene KS3
				meal KS3 Design &	Design & Technology	Design & Technology
				Technology Oak	Oak National	Oak National
				National Academy	<u>Academy</u>	<u>Academy</u>



			(thenational.academ	(thenational.academ	(thenational.academ		
			<u>y)</u>	<u>y)</u>	<u>y)</u>		
4th Mar	Revision Guide page	Revision Guide page	Lesson: When	Lesson: Food	Lesson: Minimising		
-til Wai	27 - 30	27 - 30	designing a chilled	processing and	waste KS3 Design &		
	27 - 30	27 - 30	ready meal, what	organic farming KS3	Technology Oak		
			client needs should	Design & Technology	National Academy		
			you be aware of?	Oak National	(thenational.academ		
			KS3 Design &	Academy	<u>(thenational.academ</u> <u>y)</u>		
			Technology Oak	(thenational.academ	<u> 1</u>		
			National Academy	<u>(thenational.academ</u> <u>y)</u>			
			(thenational.academ	<u> 1</u>			
			y)				
11th Mar	Revision Guide page	Revision Guide page	Lesson: When	Lesson: Cooking	Lesson: Minimising		
TICH Wai	31- 34	31 - 34	designing a chilled	techniques and	waste KS3 Design &		
	31-34	31 - 34	ready meal, what	preparing food safely	Technology Oak		
			client needs should	KS3 Design &	National Academy		
			you be aware of?	Technology Oak	(thenational.academ		
			KS3 Design &	National Academy	y)		
			Technology Oak	(thenational.academ	<u> </u>		
			National Academy	<u>y)</u>			
			(thenational.academ	<u> </u>			
			y)				
18th Mar	Revision Guide page	Revision Guide page	Lesson: How can we	Lesson: Cooking	Lesson: Minimising		
Totil Ivial	35 - 38	35 - 38	ensure that a meal	techniques and	waste KS3 Design &		
	33 - 36	33 - 36	has the correct	preparing food safely	Technology Oak		
			balance of nutritional	KS3 Design &	National Academy		
			value for the body?	Technology Oak	(thenational.academ		
			KS3 Design &	National Academy	<u>y)</u>		
			Technology Oak	(thenational.academ	<u>11</u>		
			National Academy	<u>y)</u>			
			(thenational.academ	11			
			y)				
		Easter	11				
Edotei							



8th Apr	Revision Guid	le page Revision Guide page	Lesson: How can we	Lesson: Food	Lesson: An
otii Api	39 - 41	39 - 41	ensure that a meal	processing and	introduction to what
	39 - 41	39-41	has the correct	organic farming KS3	influences our food
			balance of nutritional	Design & Technology	choices KS3 Design
			value for the body?	Oak National	& Technology Oak
			KS3 Design &	Academy (the particular and area)	National Academy
			Technology Oak	(thenational.academ	(thenational.academ
			National Academy	<u> </u>	<u> </u>
			(thenational.academ		
4=11.4			<u>y)</u>		
15th Apr	Revision Guid		Lesson: How can we	Lesson: Cooking	<u>Lesson: An</u>
	42 - 45	42 - 45	prepare ingredients	techniques and	introduction to what
			for a ready meal?	preparing food safely	influences our food
			KS3 Design &	KS3 Design &	choices KS3 Design
			Technology Oak	Technology Oak	& Technology Oak
			National Academy	National Academy	National Academy
			(thenational.academ	(thenational.academ	(thenational.academ
			<u> </u>	<u> </u>	<u>y)</u>
22nd Apr	Revision Guid		<u>Lesson: How to</u>	Lesson: Dietary	<u>Lesson: Recipe</u>
	46 - 49	46 - 49	analyse and develop	variety KS3 Design	development KS3
			a dish for a ready	& Technology Oak	Design & Technology
			meal KS3 Design &	National Academy	Oak National
			Technology Oak	(thenational.academ	<u>Academy</u>
			National Academy	<u>∧</u>	(thenational.academ
			(thenational.academ		<u> </u>
			<u> </u>		
29th Apr	Revision Guid		<u>Lesson: How to</u>	Lesson: Dietary	<u>Lesson: Recipe</u>
	50 - 53	50 - 53	analyse and develop	variety KS3 Design	development KS3
			a dish for a ready	& Technology Oak	Design & Technology
			meal KS3 Design &	National Academy	Oak National
			Technology Oak	(thenational.academ	<u>Academy</u>
			National Academy	<u> </u>	(thenational.academ
			(thenational.academ		<u> </u>
			<u>y)</u>		



6th May		Revision Guide page 54 - 57	Revision Guide page 54 - 57	Lesson: When designing a chilled ready meal, what client needs should you be aware of? KS3 Design & Technology Oak National Academy (thenational.academ y)	Lesson: New technologies in food production KS3 Design & Technology Oak National Academy (thenational.academ y)	Lesson: Recipe development KS3 Design & Technology Oak National Academy (thenational.academ y)
13th May		Revision Guide page 58 - 61	Revision Guide page 58 - 61	Lesson: When designing a chilled ready meal, what client needs should you be aware of? KS3 Design & Technology Oak National Academy (thenational.academ y)	Lesson: New technologies in food production KS3 Design & Technology Oak National Academy (thenational.academ y)	Lesson: Health and safety: preparation and hygiene KS3 Design & Technology Oak National Academy (thenational.academ y)
20th May		Revision Guide page 62 - 65	Revision Guide page 62 - 65	Lesson: How can we ensure that a meal has the correct balance of nutritional value for the body? KS3 Design & Technology Oak National Academy (thenational.academ y)	Lesson: Food processing and organic farming KS3 Design & Technology Oak National Academy (thenational.academ y)	Lesson: Health and safety: preparation and hygiene KS3 Design & Technology Oak National Academy (thenational.academ y)
			Half term			
3rd June	GCSE Exams	Revision Guide page 66 - 69	Revision Guide page 66 - 69	Lesson: How can we ensure that a meal	Lesson: Cooking techniques and	Lesson: Health and safety: preparation



				I		11 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
				has the correct	preparing food safely	and hygiene KS3
				balance of nutritional	KS3 Design &	Design & Technology
				value for the body?	Technology Oak	<u> Oak National</u>
				KS3 Design &	National Academy	<u>Academy</u>
				Technology Oak	(thenational.academ	(thenational.academ
				National Academy	<u>y)</u>	<u>y)</u>
				(thenational.academ		
				<u>y)</u>		
10th June	GCSE Exams	Revision Guide page	Revision Guide page	Lesson: How can we	Lesson: Food	Lesson: Minimising
		70 - 73	70 - 73	prepare ingredients	processing and	waste KS3 Design &
				for a ready meal?	organic farming KS3	Technology Oak
				KS3 Design &	Design & Technology	National Academy
				Technology Oak	Oak National	(thenational.academ
				National Academy	Academy	<u>y)</u>
				(thenational.academ	(thenational.academ	
				y)	<u>y)</u>	
17th June	GCSE Exams	Revision Guide page	Revision Guide page	Lesson: How to	Lesson: Dietary	Lesson: Minimising
		74 - 77	74 - 77	analyse and develop	variety KS3 Design	waste KS3 Design &
				a dish for a ready	& Technology Oak	Technology Oak
				meal KS3 Design &	National Academy	National Academy
				Technology Oak	(thenational.academ	(thenational.academ
				National Academy	<u>y)</u>	<u>y)</u>
				(thenational.academ		
				<u>y)</u>		
24th June	GCSE Exams	Revision Guide page	Revision Guide page	Lesson: How can we	Lesson: New	Lesson: Minimising
		78 - 81	78 - 81	prepare ingredients	technologies in food	waste KS3 Design &
				for a ready meal?	production KS3	Technology Oak
				KS3 Design &	Design & Technology	National Academy
				Technology Oak	Oak National	(thenational.academ
				National Academy	Academy	<u>y)</u>
				(thenational.academ	(thenational.academ	
				<u>y)</u>	<u>y)</u>	
	1	1	1	1 —	· —	



1st July	Left	Revision Guide page 82 - 85	Revision Guide page 82 - 85	Lesson: When designing a chilled ready meal, what client needs should you be aware of? KS3 Design & Technology Oak National Academy (thenational.academ y)	Lesson: Food processing and organic farming KS3 Design & Technology Oak National Academy (thenational.academ y)	Lesson: Recipe development KS3 Design & Technology Oak National Academy (thenational.academ y)
8th July	Left	Revision Guide page 86 - 89	Revision Guide page 86 - 89	Lesson: How can we ensure that a meal has the correct balance of nutritional value for the body? KS3 Design & Technology Oak National Academy (thenational.academ y)	Lesson: Cooking techniques and preparing food safely KS3 Design & Technology Oak National Academy (thenational.academ y)	Lesson: Health and safety: preparation and hygiene KS3 Design & Technology Oak National Academy (thenational.academ y)
15th July	Left	Revision Guide page 90 - 93	Revision Guide page 90 - 93	Lesson: How to analyse and develop a dish for a ready meal KS3 Design & Technology Oak National Academy (thenational.academ y)	Lesson: Dietary variety KS3 Design & Technology Oak National Academy (thenational.academ y)	Lesson: Minimising waste KS3 Design & Technology Oak National Academy (thenational.academ y)

