

Food and Nutrition Work

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 ready meal, what client needs should you be aware of? KS3 Design & Technology Oak National Academy (thenational.academy)	Lesson: Dietary variety KS3 Design & Technology Oak National Academy (thenational.academy)	<i>An introduction to what influences our food choices -</i>
15th Jan		Revision Guide page 4 - 6	Revision Guide page 4 - 6	Lesson: When designing a chilled ready meal, what client needs should you be aware of? KS3 Design & Technology Oak National Academy (thenational.academy)	Lesson: Dietary variety KS3 Design & Technology Oak National Academy (thenational.academy)	Lesson: An introduction to what influences our food choices KS3 Design & Technology Oak National Academy (thenational.academy)
22nd Jan		Revision Guide page 7 - 9	Revision Guide page 7 - 9	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.academy)	Lesson: Dietary variety KS3 Design & Technology Oak National Academy (thenational.academy)	Lesson: An introduction to what influences our food choices KS3 Design & Technology Oak National Academy (thenational.academy)



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29th Jan		Revision Guide page 10 -13	Revision Guide page 10 - 13	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.academy)	Lesson: New technologies in food production KS3 Design & Technology Oak National Academy (thenational.academy)	Lesson: Recipe development KS3 Design & Technology Oak National Academy (thenational.academy)
5th Feb		Revision Guide page 14 - 17	Revision Guide page 14 - 17	Lesson: How can we prepare ingredients for a ready meal? KS3 Design & Technology Oak National Academy (thenational.academy)	Lesson: New technologies in food production KS3 Design & Technology Oak National Academy (thenational.academy)	Lesson: Recipe development KS3 Design & Technology Oak National Academy (thenational.academy)
Half term						
19th Feb		Revision Guide page 18 - 21	Revision Guide page 18 - 21	Lesson: How can we prepare ingredients for a ready meal? KS3 Design & Technology Oak National Academy (thenational.academy)	Lesson: New technologies in food production KS3 Design & Technology Oak National Academy (thenational.academy)	Lesson: Health and safety: preparation and hygiene KS3 Design & Technology Oak National Academy (thenational.academy)
26th Feb		Revision Guide page 22 - 26	Revision Guide page 22 - 26	Lesson: How to analyse and develop a dish for a ready meal KS3 Design & Technology Oak National Academy	Lesson: Food processing and organic farming KS3 Design & Technology Oak National Academy	Lesson: Health and safety: preparation and hygiene KS3 Design & Technology Oak National Academy



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				(thenational.academy)	(thenational.academy)	(thenational.academy)
4th Mar		Revision Guide page 27 - 30	Revision Guide page 27 - 30	Lesson: When designing a chilled ready meal, what client needs should you be aware of? KS3 Design & Technology Oak National Academy (thenational.academy)	Lesson: Food processing and organic farming KS3 Design & Technology Oak National Academy (thenational.academy)	Lesson: Minimising waste KS3 Design & Technology Oak National Academy (thenational.academy)
11th Mar		Revision Guide page 31- 34	Revision Guide page 31 - 34	Lesson: When designing a chilled ready meal, what client needs should you be aware of? KS3 Design & Technology Oak National Academy (thenational.academy)	Lesson: Cooking techniques and preparing food safely KS3 Design & Technology Oak National Academy (thenational.academy)	Lesson: Minimising waste KS3 Design & Technology Oak National Academy (thenational.academy)
18th Mar		Revision Guide page 35 - 38	Revision Guide page 35 - 38	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.academy)	Lesson: Cooking techniques and preparing food safely KS3 Design & Technology Oak National Academy (thenational.academy)	Lesson: Minimising waste KS3 Design & Technology Oak National Academy (thenational.academy)
Easter						



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8th Apr		Revision Guide page 39 - 41	Revision Guide page 39 - 41	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.academy)	Lesson: Food processing and organic farming KS3 Design & Technology Oak National Academy (thenational.academy)	Lesson: An introduction to what influences our food choices KS3 Design & Technology Oak National Academy (thenational.academy)
15th Apr		Revision Guide page 42 - 45	Revision Guide page 42 - 45	Lesson: How can we prepare ingredients for a ready meal? KS3 Design & Technology Oak National Academy (thenational.academy)	Lesson: Cooking techniques and preparing food safely KS3 Design & Technology Oak National Academy (thenational.academy)	Lesson: An introduction to what influences our food choices KS3 Design & Technology Oak National Academy (thenational.academy)
22nd Apr		Revision Guide page 46 - 49	Revision Guide page 46 - 49	Lesson: How to analyse and develop a dish for a ready meal KS3 Design & Technology Oak National Academy (thenational.academy)	Lesson: Dietary variety KS3 Design & Technology Oak National Academy (thenational.academy)	Lesson: Recipe development KS3 Design & Technology Oak National Academy (thenational.academy)
29th Apr		Revision Guide page 50 - 53	Revision Guide page 50 - 53	Lesson: How to analyse and develop a dish for a ready meal KS3 Design & Technology Oak National Academy (thenational.academy)	Lesson: Dietary variety KS3 Design & Technology Oak National Academy (thenational.academy)	Lesson: Recipe development KS3 Design & Technology Oak National Academy (thenational.academy)



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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.academy)	Lesson: New technologies in food production KS3 Design & Technology Oak National Academy (thenational.academy)	Lesson: Recipe development KS3 Design & Technology Oak National Academy (thenational.academy)
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.academy)	Lesson: New technologies in food production KS3 Design & Technology Oak National Academy (thenational.academy)	Lesson: Health and safety: preparation and hygiene KS3 Design & Technology Oak National Academy (thenational.academy)
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.academy)	Lesson: Food processing and organic farming KS3 Design & Technology Oak National Academy (thenational.academy)	Lesson: Health and safety: preparation and hygiene KS3 Design & Technology Oak National Academy (thenational.academy)
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



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



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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.academy)	Lesson: Food processing and organic farming KS3 Design & Technology Oak National Academy (thenational.academy)	Lesson: Recipe development KS3 Design & Technology Oak National Academy (thenational.academy)
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.academy)	Lesson: Cooking techniques and preparing food safely KS3 Design & Technology Oak National Academy (thenational.academy)	Lesson: Health and safety: preparation and hygiene KS3 Design & Technology Oak National Academy (thenational.academy)
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.academy)	Lesson: Dietary variety KS3 Design & Technology Oak National Academy (thenational.academy)	Lesson: Minimising waste KS3 Design & Technology Oak National Academy (thenational.academy)

