



Long Term Plan: Food 2025-2026

Y7/8/9 Food Technology rotation

Y10 AQA GCSE Food, Preparation and Nutrition

Y11 AQA GCSE Food, Preparation and Nutrition

	Half Term 1	Half Term 2	Half Term 3	Half Term 4	Half Term 5	Half Term 6
Year 7 (13 week rotation)	Health and safety, knife skills, grill use, Eatwell Guide, hob use, rubbing in method, seasonal food.	Pastry making methods, food and religion, coagulation of eggs, heat transfer, batch production/cake making, food labelling.	Health and safety, knife skills, grill use, Eatwell Guide, hob use, rubbing in method, seasonal food.	Pastry making methods, food and religion, coagulation of eggs, heat transfer, batch production/cake making, food labelling.	Health and safety, knife skills, grill use, Eatwell Guide, hob use, rubbing in method, seasonal food.	Pastry making methods, food and religion, coagulation of eggs, heat transfer, batch production/cake making, food labelling.
Assessment		Cheese straws practical assessment		Cheese straws practical assessment		Cheese straws practical assessment
Year 8 (9 week rotation)	Health and safety/food hygiene, bread making skills, micro/macro nutrients, dough handling, sauce making, savoury foods.	Technical cakes, world foods, use of seasonings.	Health and safety/food hygiene, bread making skills, micro/macro nutrients, dough handling, sauce making, savoury foods.	Technical cakes, world foods, use of seasonings.	Health and safety/food hygiene, bread making skills, micro/macro nutrients, dough handling, sauce making, savoury foods.	Technical cakes, world foods, use of seasonings.
Assessment		Swiss roll practical assessment		Swiss roll practical assessment		Swiss roll practical assessment
Year 9 (9 week rotation)	Health and safety/food spoilage and contamination,	Piping of mixtures/bain marie, nutritional label analysis,	Health and safety/food spoilage and contamination,	Piping of mixtures/bain marie, nutritional label analysis,	Health and safety/food spoilage and contamination,	Piping of mixtures/bain marie, nutritional label analysis,

	raising agents/bread making/dough shaping, special diets, advanced knife skills, pasta making, blind baking/pastry making/coagulation.	aeration/denaturing proteins.	raising agents/bread making/dough shaping, special diets, advanced knife skills, pasta making, blind baking/pastry making/coagulation.	aeration/denaturing proteins.	raising agents/bread making/dough shaping, special diets, advanced knife skills, pasta making, blind baking/pastry making/coagulation.	aeration/denaturing proteins.
Assessment		Venese fingers practical assessment		Venese fingers practical assessment		Venese fingers practical assessment
Year 10 AQA Food preparation and Nutrition	Paper 1 Theory- 3.5.1.1 Factors which influence food choice 3.5.1.2 Food choices 3.5.1.3 Food labelling and marketing influences NEA- Food investigation -"Investigate which flour is best for bread making" Practical skills-Gluten free pizza	Paper 1 Theory- 3.5.2 British and International cuisines 3.5.3 Sensory evaluation 3.6.1.1 Food sources NEA- Practical skills-Vegetable Paella Practical skills-Seasonal roasted vegetable casserole	Paper 1 Theory- 3.6.1.2 Food and the environment 3.6.1.3 Sustainability of food NEA- Practical skills-Lemon meringue pie (NEA assessment)	Paper 1 Theory- 3.6.2.1 Food production NEA- Food investigation -"Investigate the use of raising agents in baked products"	Paper 1 Theory- 3.6.2.1 Food production 3.6.2.2 Technological developments associated with better health and food production NEA- Practical-Cheeseburger/veggie burger & homemade bun/sauce (NEA assessment)	Paper 1 Theory- Intensive revision for food mock exam Reteach (based on QLA of mock)
Assessment	Theory assessment-Factors affecting food choice NEA Assessment task (Task 1 A/B/C) food investigation	Theory assessment-British and international cuisines & sensory evaluation	Theory assessment-Environmental impact and sustainability of food NEA Assessment task (Task 2 B/D/E)	NEA Assessment task (Task 1 A/B/C) food investigation	NEA Assessment task (Task 2 B/D/E)	Y10 Mock Exam Paper
Year 11 AQA Food preparation	NEA 1- Section A-Research Section B-Practical	NEA 2- Section A-Researching the task	NEA 2- Section B-Demonstrating technical skills	NEA 2- Section D-3hr Practical exam Section E-Analyse	Intensive revision for Food written exam	Intensive revision for Food written exam

n and Nutrition	investigation Section C-Analysis and evaluation	Section B-Demonstrating technical skills	Section C-Planning for the final menu	and evaluate		
Assessment	NEA 1 A/B -Deadline w/c 6/10/25	Full mock practical exam w/c 8/12/25 NEA 1 (A/B/C) -Final Deadline w/c 17/11/25 100 mark full mock exam paper (to fall between w/c 20/10/25-10/11/25)	NEA 2 A/B -Deadline w/c 19/1/26 100 mark full mock exam paper (to fall between w/c 2/2/26-9/2/26)	NEA 2 (A/B/C/D/E) -Final Deadline w/c 23/3/26	Final NEA marks to exam board before 7/5/26	