



Curriculum Overview for Food Preparation and Nutrition Year 10

Year 10		
Term 1:		Teachers lead by example. Teachers read from the board
Substantive KnowledgeBalanced diets across life stages		but will also encourage pupils to read aloud to the class.
 Dietary needs of groups (children, elderly, pregnant) 		Syllabification of key words.
 Types of diets (vegetarian, vegan, medical) 		Pupils will analyse a variety of text sources.
Religious & cultural food practicesEthical choices (free-range, organic,		Nutrition & Dietary Needs
sustainability) • Food production processes (primary,		Eatwell Guide Lifecycle
secondary, homogenisation) • Fortification & additives		Nutrition Macronutrients
 Food science (bread, gluten, raising agents) 		Micronutrients Vegetarians (e.g., lacto, ovo, flexitarians)
Allergens & medical impactsFood safety & hygiene		Vegans Dietary requirements
 Sustainability (food miles, seasonality, farming) 		Energy balance (BMR, PAL) BMI (Body Mass Index)
 Cooking skills, presentation & recipe adaptation 		Food groups Allergens
Disciplinary Knowledge		Health & Food-Related Issues Diabetes (Type 1 and Type 2) Food intolerance
 Research & inquiry into diets, practices, sustainability 		Coeliac disease Malnutrition
 Critical evaluation of diets, choices, farming methods 		Obesity Deficiency diseases
Communication: extended writing & structured explanations		Food Choices & Sustainability Food security
 Problem-solving: planning/adapting meals for criteria 		Food miles Seasonality
 Practical cooking & evaluation against set goals 		Sustainability (6 Rs: Reduce, Reuse, Recycle, Refuse, Rethin
 Applying theory (nutrition, environment, food security) to practice 		Repair) Organic Free-range
		Assessment at the end of the
	= >	unit made up of short answer and long answer questions. Collect scores from formative
		assessments in the classroom –

multiple choice questions, low

stakes.





	Wider links to the world and diversi
	Completion of an extended piece of writing throughout the unit. GCSE style practice questions.
	Homework with tasks every week