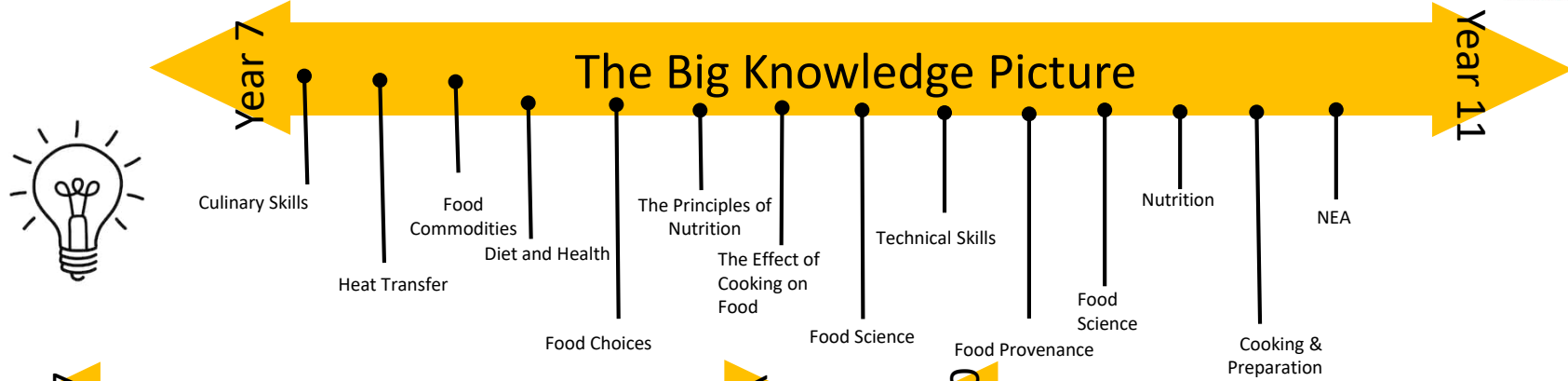


# Food Learning Journey

What's the 5 year intention? Our curriculum has a strong emphasis on the cumulative acquisition and contextualisation of knowledge.

## The Big Knowledge Picture



## The KS3 Big Questions (Year 7-9) and The KS4 Big Questions (Year 10-11)

- Why do you cook food?
- What happens to Food when heat is applied?
- What are the main nutrients?
- How to prevent food being contaminated with bacteria?
- How can culinary skills be developed and improved?

- What functions do the nutrients have in our bodies?
- What happens to food when we apply heat?
- What are the major diet related diseases – how can these be prevented?
- What is dovetail time plan?
- How can technical skills be developed and improved?

