

7	<p>Theory: Hygiene practices for working in a food room. Health and safety Food safety How to use/ where to find equipment</p>
	<p>Practical: Knife skills Safely use hob, grill and main oven Design, plan and make (fruit sculpture/ yule log) Organisation Working independently and as a team</p>
8	<p>Healthy Eating <u>Theory</u> Based on the Eatwell Guide and other topical guidelines. Diet through life. Health issues. Lifestyle Choices.</p>
	<p><u>Practical (skills based)</u> Cheese twists Pizza swirls Jam Swiss Roll Mighty Mexican Tortilla lasagne Sausage Rolls Biscuits Fairy cakes</p>

9	<p>Wider Food knowledge</p> <p><u>Theory</u></p> <p>Food Choices</p> <p>Dietary choices</p> <p>Food Miles</p> <p>Locally Sourced</p> <p>Food from around the world</p> <p>Religious</p>
	<p><u>Practical (developmental)</u></p> <p>Tomato and Mozzarella Galette</p> <p>Lasagne</p> <p>Soups</p> <p>Bread</p> <p>Lemon Cheesecake</p> <p>Thai Curry</p> <p>Victoria Sponge cake</p> <p>Christmas/ Yule activity</p>
	<p>Competition with Malton Food Festival and Malton Cookery School. Changes each year.</p>
	<p>Preparation for NEA1</p>