

Progression to next stage of learning:
Post 16



TREVIGLAS
ACADEMY

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Food Topic Roadmap

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Food origins & GCSE preparation

Food waste & sustainable packaging

Tenderising meats

Food journeys
Biscuits, Pasta & Sauce project

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Protein & diets
Meat Alternatives project

Religious beliefs & food

Food choices & balanced diets

Whisking and rubbing in methods

Designing an Event menu

Pastry, custard, oven baking project

Exploration of local produce

Using Bread in Cooking
Bread Dough project

Roux/Ragu sauce project

Exploring Gelatinisation

Understanding traceability, GM foods & food waste

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Exploring sustainability, fishing & farming

Chicken project

Cross contamination, food hygiene, safety rules.

Fish project

Healthy Eating & Carbohydrates

Seasonality and food miles

Exploring world foods

Investigate raising agents

Baking methods cake project

Enzymic browning experiment

An introduction to Healthy Lifestyles & diet-fruit salad project

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Nutrients in our diet

Food provenance

Practical

Food science

Hospitality & Catering Industry