

Date	Exams/ Assess	Unit(s)
1/9/25		• Energy theory • Practical of flapjack • Energy balance • Practical of high energy oat cookies
8/9/25		
15/9/25		
22/9/25		
29/9/25		
6/10/25		
13/10/25		
20/10/25		
3/11/25		• Cereal crops & primary processing of wheat into flour • Practical of rice dish (jambalaya, risotto, pilaf) • Bread making – ingredients, functions and production processes • Practical of bread rolls
10/11/25		
17/11/25		
24/11/25		
1/12/25		
8/12/25		
15/12/25		
5/1/26		• Sensory analysis of Breads from Around the World • Practical of Pizza • Food Science investigation – yeast as a raising agent
12/1/26		
19/1/26		
26/1/26		
2/2/26		
9/2/26		
23/2/26		• Practical of peri-peri chicken/vegi wraps • Healthy Eating Guidelines: 8 tips for Eating well • Practical of sausage/cheese & onion rolls using ready made pastry
2/3/26		
9/3/26		
16/3/26		
23/3/26		
30/3/26		
20/4/26		• Pastry- types, uses, functions of ingredients • Practical of jam tarts making own shortcrust pastry
27/4/26		
4/5/26		
11/5/26		
18/5/26		
1/6/26		• Product comparison of bread and pastry: ingredients, ratios and nutritional • Summer term written assessment • Practical of another type of dough – pasta making from scratch • Food packaging & labelling
8/6/26		
15/6/26		
22/6/26		
29/6/26		
6/7/26		
13/7/26		