

The Food & Consumer Education Curriculum and Approaches to Learning		Key Programmes / Competitions <ul style="list-style-type: none"> • Chef programme • 'O' Level Coursework
Term	Learning Experiences	Learning Outcomes
1	• Chapter 8: Digestion	Students will be able to: <ul style="list-style-type: none"> • Describe the actions of digestives juices and enzymes during digestion • Explain the digestion of the different macronutrients and micronutrients • Explain the absorption of macronutrients and micronutrients • Describe what happens to the undigested and unabsorbed waste materials
	• Coursework - Skill Revision	-
	• Coursework - Theory Revision	-
	• Coursework - Task Analysis	<i>Students will be able to:</i> <ul style="list-style-type: none"> • Analyse task question • Brainstorm for related factors
	• Coursework - Research	<i>Students will be able to:</i> <ul style="list-style-type: none"> • Obtain credible information from various sources, paraphrased and present information purposefully and neatly
	• Coursework - Investigation	<i>Students will be able to:</i> <ul style="list-style-type: none"> • Conduct experiment
	March Holidays	
2	• Coursework - Information synthesis	<i>Students will be able to:</i> <ul style="list-style-type: none"> • Analyse and report results clearly • Justify outcomes of experiment based on research
	• Coursework - Decision Making	<i>Students will be able to:</i> <ul style="list-style-type: none"> • Justify their choice of dishes based on information gathered during research and investigation
	• Coursework - Planning	<i>Students will be able to:</i>

		<ul style="list-style-type: none"> ● Plan for their ingredients, equipment and time plan before the execution component
	<ul style="list-style-type: none"> ● Coursework - Evaluation 	<i>Students will be able to:</i> <ul style="list-style-type: none"> ● Analyse their strengths and weaknesses ● Use accurate terms to describe their dishes
	<ul style="list-style-type: none"> ● Coursework - Execution 	<i>Students will be able to:</i> <ul style="list-style-type: none"> ● Prepare dishes consisting of 3 cooking methods and 4 culinary skills
	<ul style="list-style-type: none"> ● Coursework - Evaluation 	<i>Students will be able to:</i> <ul style="list-style-type: none"> ● Conduct a sensory evaluation on their dishes
June Holidays		
3	<ul style="list-style-type: none"> ● Coursework refinements 	-
	<ul style="list-style-type: none"> ● Theory revision 	-
September Holidays		
4	<ul style="list-style-type: none"> ● Theory revision and individual consultations 	-