

Key Stage Three Art Curriculum Overview

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
YEAR 7	Health and safety rules Healthy eating overview Fruit salad Eatwell guide- Fruit and vegetables Eatwell guide- Carbohydrates NEA investigation sweetener experiment	Pasta salad Pasta salad time plan Eatwell guide-protein Burgers Eatwell guide- fat and sugar	Pizza bread NEA investigation dextrinization Pizza bread Weighing skills Flapjack Module test	Health and safety Healthy eating overview Fruit salad Eatwell guide- Fruit and vegetables Eatwell guide- Carbohydrates NEA investigation sweetener experiment	Pasta salad Pasta salad time plan Eatwell guide-protein Burgers Eatwell guide- fat and sugar	Pizza bread NEA investigation dextrinization Pizza bread Weighing skills Flapjack Module test
	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
YEAR 8	Health and safety - storage NEA investigation Heat transfer Gelatinisation Mac and cheese Knife skills- julienne, baton, chiffonade	Stir fry design and time plan Stir fry Mince practical Raising agents biological	Bread practical Raising agent's chemical Scones Module test	Health and safety recap NEA investigation Heat transfer Gelatinisation Mac and cheese Knife skills- julienne, baton, chiffonade	Stir fry design and time plan Stir fry Mince practical Raising agents biological	Bread practical Raising agent's chemical Scones Module test
	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
YEAR 9	Health and safety low and high-risk foods Staple foods Mexican culture Quesadilla Energy Recipe modification	French cuisine Ratatouille NEA Investigation gluten Italian cuisine Ragu	Gelatinisation Chinese cuisine Sweet and sour chicken Time plan- sweet and sour chicken Indian cuisine Spices & herbs Curry Module test	Health and safety low and high-risk foods Staple foods Mexican culture Quesadilla Energy Recipe modification	French cuisine Ratatouille NEA Investigation gluten Italian cuisine Ragu	Gelatinisation Chinese cuisine Sweet and sour chicken Time plan- sweet and sour chicken Indian cuisine Spices & herbs Curry Module test

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Year 10	Exam theoretical knowledge - Food nutrition and health Food Preparation skills Food nutrition and health	Exam theoretical knowledge - Food nutrition and health, food choice Food Preparation skills NEA2 skills	Exam theoretical knowledge – food science Food Preparation skills NEA1 skills	Exam theoretical knowledge – food safety Mini NEA1 Practice Food Preparation skills	Exam theoretical knowledge – food choice and provenance Mini NEA 2 practice Food Preparation skills	NEA2 skills
Year 11	NEA- Food investigation task	NEA1- Food investigation task	NEA2- Food Preparation task	NEA2 Food Preparation task Practical exam	Revision sessions Written Exam	