Food Preparation & Nutrition



YEAR 7

The focus in Y7 is on working safely and hygienically, and learning about various pieces of equipment.

You will make:

- Fruit crumble
- Stir fry
- Chilli con carne
- Minestrone soup
- Pizza
- Beef burgers
- Macaroni cheese







The focus in Y8 is on budgeting for food and different dietary needs. You will continue to develop practical skills by making:

- Curry
- Sweet and sour chicken
- Risotto
- Pear marble cake
- Quiche
- Lasagne
- Savoury pinwheels

Why is Food such an important subject?

- Obesity is a HUGE problem in the UK;
- Everyone needs to learn to cook a range of balanced meals;
- Learning about nutrition is essential to live a healthy lifestyle;
- It gives you the knowledge to make informed decisions about your diet;



- Learning how to make the correct food choices can prevent many dietary diseases;
- Discover new ways to budget for food;
- Be able to adapt favourite recipes to make them healthier.

Food has links with many other subjects – nutrition (PE), the way ingredients work (Science), reading recipes (English), weighing and measuring (Maths), designing food (Art), multi-cultural foods (Languages), where ingredients come from (Geography)...

Possible careers in food...



- Chef
- Dietician
- Nutritionist
- Baker
- Food stylist
- Cookbook author
- Product development
- Food scientist
- Environmental Health Officer
- Food Inspector
- Food stylist
- Food Demonstrator