



Topic name	Rotation	Skills developed (Research, Design, Make, Evaluate)	Link to NC subject content	Prior learning	Next link in curriculum
Developing technical skills and food science	Food & Nutrition	Research & Analysis: Develop understanding of functional properties including coagulation, emulsification, gelation, fermentation, aeration and the Maillard reaction. Investigate nutrition, food provenance, sustainability, Fairtrade, food manufacturing, food labelling, consumer choice, recipe costing, packaging and branding. Research & Design: Adapt recipes to improve nutrition, flavour, texture and presentation whilst considering target consumers, provenance, sustainability and commercial food production. Make: Refine practical skills including bread making, pastry making, sauce making, whisking, piping, kneading, proving, shaping and applying increasingly accurate practical techniques with greater independence and precision. Evaluate: Evaluate practical outcomes using technical vocabulary, food science and nutritional knowledge. Justify recipe adaptations and identify improvements based on flavour, texture, appearance, consumer appeal and scientific understanding.	Develop confidence when selecting and applying an increasingly wide range of practical techniques safely and independently. Understand and apply the principles of nutrition through recipe adaptation and healthier food choices. Apply knowledge of food science to explain and improve practical outcomes. Develop understanding of provenance, Fairtrade, sustainability, ethical sourcing, food manufacturing, packaging, branding and consumer choice. Develop increasingly sophisticated evaluation skills using scientific understanding and technical vocabulary.	Links from previous Y7 rotation: Safe and hygienic working practices. Core food preparation skills including knife skills, weighing, measuring, mixing, baking and cooking. Healthy eating, the Eatwell Guide and the functions of nutrients. Fundamental food science including heat transfer, gluten development, yeast and raising agents. Food provenance, seasonality, Fairtrade, sustainability and food labelling. Sensory evaluation and adapting simple recipes to improve flavour, presentation and nutritional value.	Link to next rotation: Year 9 – Advanced Food Preparation, Product Development & Independent Cooking Design, produce and evaluate food products independently. Apply advanced food science to justify practical decisions. Develop products for different consumers using commercial considerations including recipe costing, profitability, branding and packaging. Apply sustainability, enterprise and product development principles through increasingly independent practical work. Prepare for advanced technical skills, commercial food production and further study in Food Preparation & Nutrition.