



Assessment Map 2017/18

Subject: Food and Nutrition		Year group: 9	
Review:	1	2	3
Content Covered	Different meat groupings including lamb, beef, pork, poultry. Different meat cuts. Use of meats and nutrition found in meat. Fish types including round and flat white fish, oily fish, shellfish including molluscs and crustaceans. Eggs, their functions and usage.	Dairy foods – cheese, yoghurt, milk, butter. Alternative proteins for vegans and vegetarians. Nuts, seeds, pulses, Quorn, soya. Starchy carbohydrates, cereals, breads and pasta, rice, pastry and flour.	Sugars. Fibre. Fats and oils. Fruit and vegetables. Vitamins and minerals. Knife skills.
Assessment Method	40 mins written exam Questions testing pupils on recent content delivered in lessons.	1 hour written exam Questions testing pupils on recent content delivered in lessons from Sept-Review 2.	1 hour written exam Questions testing pupils on recent content delivered in lessons from Sept-Review 3.
Teacher & Department Responses	SWANS feedback sheet / NSA lesson Significant lack of progress triggers dept. Support plan for student into Y10.	SWANS feedback sheet / NSA lesson Significant lack of progress triggers dept. Support plan for student into Y10.	SWANS feedback sheet / NSA lesson Significant lack of progress triggers dept. Support plan for student into Y10.