



Year 10TFD 2026

Food Specialisation

	Unit	Length	Topics/Concepts/Skills/Inquiry	Assessment	Checkpoints	Due Date
Term 1	Countless Carbohydrates	10 Weeks	<ul style="list-style-type: none"> Unit 1: Fats - Explores the functional properties of fats within food, with an emphasis on modifying products to create nutritious food 	Cooking Skills & Folio	B 12/03/26 A 13/03/26	B 19/03/26 A 20/03/26
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Term 2	Fascinating Fats	10 Weeks	<ul style="list-style-type: none"> Unit 2: Carbohydrates - Examines the importance of using sustainable local ingredients in recipe creation. This unit investigates various forms of carbohydrates and how their properties can be manipulated in food to improve the sensory properties of food 	Cooking Skills & Folio	B 4/06/26 A 5/06/26	B 11/06/26 A 12/06/26
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Term 3	Problematic Proteins	10 Weeks	<ul style="list-style-type: none"> Unit 3: Protein - Analyses various sources of protein, such as plant-based proteins, animal proteins and man-made proteins to meet the needs of consumers and market demands 	Cooking skills & Folio	B 27/08/26 A 28/08/26	B 3/09/26 A 7/09/26
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Term 4	Celabrations	7 week	<ul style="list-style-type: none"> Unit 4: Celebrations – Students plan and produce a celebratory cake for a chosen event. Within the unit students will trial a range of different cakes and decorating techniques. 	Cooking Skills & Folio	B 10/11/26 A 12/11/26	B 17/11/26 A 19/11/26
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