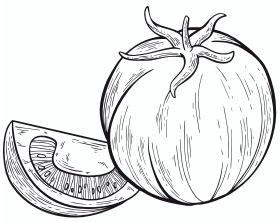
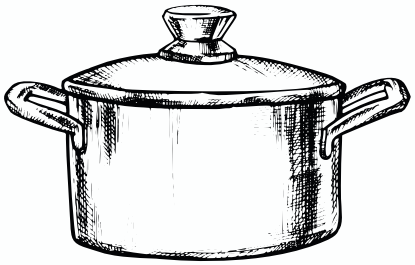
DT FOOD

CURRICULUM JOURNEY





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1.NEA
2. NEA
3. Revision

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1. Hygiene & Safety
2. Nutritional, Chemical & Functional Properties of Protein
3. Nutritional, Chemical & Functional Properties of Carbohydrates
4. Primary & Secondary Properties of Fats
5. Heat Transfer Methods
6. Nutritional, Chemical & Functional Food Production
7. Raising Agents
8. Sustainability, Environment & Food Choice

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1.Teenage Diet & Energy
2. Food Labelling & Reducing Food Waste
3. Asian & Chinese Cuisine
4. Pastry
5. Function of Ingredients
6. Novelty Cakes

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1. Vitamins & Minerals
2. Flour & Gluten
3. Yeast & Bread Making
4. World Foods & Sustainability
5. Eggs
6. Cooking Methods

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1. Health & Safety
2. Equipment & Enzymic Browning
3. Vegetables & Carbohydrates
4. Sugar & Fibre
5. Protein & Vegetarianism
6. Fats

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