

Y11 GCSE Food Preparation and Nutrition

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Topics	<p>GCSE – NEA 50%, Exam 50%. NEA 1 Food Science AO1 Investigate</p> <ul style="list-style-type: none"> Research Create Hypothesis Plan investigation <p>A02 Demonstrate Knowledge</p> <ul style="list-style-type: none"> Food science – chemical reactions <p>A03 Technical skills</p> <ul style="list-style-type: none"> Carry out experiments Record data <p>Exam Preparation</p> <ul style="list-style-type: none"> Revision 	<p>GCSE – NEA 50%, Exam 50%. NEA 1 Food Science A03 Technical skills</p> <ul style="list-style-type: none"> Carry out experiments Sensory testing <p>AO4: Test and evaluate</p> <ul style="list-style-type: none"> Analyse and record results Evaluate findings <p>NEA 2 Food Preparation</p> <ul style="list-style-type: none"> Research Cultural Dishes Plan Technical Dishes <p>Spring Exam Preparation</p> <ul style="list-style-type: none"> Revision 	<p>GCSE – NEA 50%, Exam 50%. NEA 2 Food Preparation A03 Technical skills</p> <ul style="list-style-type: none"> Demonstrate 1-12 Skills Dovetailing Time Plans Range of Cooking methods <p>AO3: Plan, prepare, cook and present</p> <ul style="list-style-type: none"> Knife skills- Bridge and Claw Protein Dishes <p>AO4: Analyse and evaluate different aspects of nutrition, food, and cooking</p> <ul style="list-style-type: none"> Sensory Analysis of Technical outcomes Nutritional Profile of outcomes <p>Summer External Exam Preparation</p> <p>Revision</p>	<p>GCSE – NEA 50%, Exam 50%. NEA 2 Food Preparation</p> <p>Food Preparation Exam (3hrs)</p> <ul style="list-style-type: none"> Prepare and cook three dishes Clean up Present <p>AO4: Test and evaluate</p> <ul style="list-style-type: none"> Sensory Analysis of Technical outcomes Nutritional Profile of outcomes <p>Summer External Exam Preparation</p> <p>Revision</p>	<p>GCSE – NEA 50%, Exam 50%.</p> <ul style="list-style-type: none"> External Exam 	<p>GCSE – NEA 50%, Exam 50%.</p> <ul style="list-style-type: none"> External Exam
	<p>GCSE – NEA 50%, Exam 50%. NEA assessed using four bands; A01, A02, A03, A04</p>	<p>GCSE – NEA 50%, Exam 50%. NEA assessed using four bands; A01, A02, A03, A04</p>	<p>GCSE – NEA 50%, Exam 50%. NEA assessed using four bands; A01, A02, A03, A04</p>	<p>GCSE – NEA 50%, Exam 50%. NEA assessed using four bands; A01, A02, A03, A04</p>	<p>GCSE – NEA 50%, Exam 50%. NEA assessed using four bands; A01, A02, A03, A04</p>	<p>GCSE – NEA 50%, Exam 50%. NEA assessed using four bands; A01, A02, A03, A04</p>
Arts Mark		Cultural Dishes		Decorative Presentation Techniques Food Art		

Building on prior learning	Work from Year's 7 to 10 will be consolidated in the coursework and exam
Enrichment within the Curriculum	Focus is on coursework and revision
Extracurricular opportunities	Focus is on coursework and revision Opportunity to upskill during extra-curricular sessions

<p>Positive impacting on personal development (SMSC)</p>	<p>Enhanced practical skills. Independence for the 3-hour practical exam.</p>
<p>Preparing for the next stage of education</p>	<p>Key practical skills can be utilised as pupils prepare to leave school for their next steps.</p>
<p>Ways to support your child's learning</p>	<p>Praise for effort rather than being 'clever' shows them that by working hard they can always improve</p>
<p>Visits and trips Websites / books / papers / magazines TV/Films Blogs/ podcasts</p>	<p>Please encourage pupils to cook at home – they can take pictures and bring them into school. You could watch cooking programmes together. This is a great internet resource: www.nutrition.org.uk Visiting food markets / street food events. Purchase the AQA GCSE Food Preparation and Nutrition Revision Guide. Ensure ingredients are supplied when required</p>