

Food Preparation and Nutrition



Year 11 Curriculum Map




Year 11 – Autumn Term

Food Preparation and Nutrition.

Prior Learning	<p>Pupils will draw on the knowledge gained for the mini/mock NEA's they cover in year 10.</p> <p>During year 10 pupils are taught how to effectively research, plan, conduct food investigations, critically evaluate and conclude experimental and product development work. They also study how to conduct nutritional and sensory analysis.</p>
What will I learn?	<p>NEA Task 1 - Food Investigation assessment (1500 – 2000 words)</p> <p>During the first part of the autumn term (approx. 10 hours) pupils will complete NEA 1. This is the first of their controlled assessments and this piece of work accounts for 15% of the overall GCSE grade.</p> <p>Pupils are required to:</p> <ol style="list-style-type: none">1. Research functional and chemical properties of ingredients.2. Plan and write up experimental work for 3 – 4 investigations that must be carried out.3. Analyse and evaluate outcomes/results. <p>Towards the latter part of the autumn term year 11 pupils will embark upon their second piece of controlled assessment worth 35% of their final GCSE grade.</p> <p>NEA Task 2: Food preparation assessment (maximum 20 sides of A4)</p> <p>Pupils will be tasked with researching a culinary Tradition, special dietary need OR age group (their choice) in detail, and selecting complex technical dishes that meet their chosen brief. They will make 4 of their chosen technical dishes.</p> <p>Key concepts:</p> <ul style="list-style-type: none">• Creativity - researching dish ideas• Planning & materials – making dishes• Analysis - Analyse and evaluate research. <p>Specific skills:</p> <ul style="list-style-type: none">• Research skills• ICT skills• Analytical and evaluative skills• Communication skills• Practical skills
How will I be assessed?	<p>Pupils will be assessed internally and moderated externally.</p> <p>The assessment is based on the portfolio work pupils produce for each of the non-examined-assessments (NEA) and this portfolio work with consist of research, planning, making, evaluating and nutritional analysis.</p> <p>Photography of practical work forms the basis of the practical assessment.</p> <p>The AQA GCSE Food Preparation and Nutrition mark scheme for NEA1 and NEA2 shows how the marks are allocated for each section (<i>this can be viewed online</i>).</p> <p>The 2 NEA projects account for 50% of the final GCSE grade awarded.</p>
Next Steps	<p>Into the second part of the autumn term, and continuing into the spring term, pupils will continue with NEA 2:</p> <p>Topics and specific knowledge to be covered:</p> <p>Select, justify and make dishes to make that use a variety of complex technical skills and:</p> <ol style="list-style-type: none">1. Complete ideas and justification in detail2. Write up technical skills3. Plan final dishes

	<ol style="list-style-type: none"> 4. Make 3 dishes in 3 hours (examined practical work) 5. Photograph final 3 dishes 6. Write up final dishes
Opportunities for Independent Learning	<p>As both of these NEA's are controlled assessments, they have to be completed in school. During this time the expectation for independent learning is at home revision for the examination making use of the following forums:</p> <p>https://senecalearning.com/en-GB/ https://illuminate.digital/aqafood/ https://www.bbc.co.uk/bitesize/subjects/zdn9jhv</p>
Personal Development and CEIAG	<p>Giving pupils the opportunity to investigate ingredients in both NEA's develops their skills of enquiry, research, and food science, linking directly to careers in food research/development, sensory analysis and food photography.</p>
Enrichment Opportunities (Cultural Capital)	<p>The subject is inclusive of all students from all abilities and backgrounds.</p> <p>Pupils are able to share their experiences and cultures, which helps to enrich topics such as food choices and cultural culinary tradition that are covered in the NEA work.</p>

	<h2 style="color: white;">Year 11 – Spring Term</h2> <h3 style="color: white;">Food Preparation and Nutrition.</h3>
Prior Learning	<p>Pupils will draw on the knowledge gained from the mini/mock NEA they cover in year 10.</p> <p>During year 10, pupils are taught how to effectively plan and make complex dishes. The pupils will draw on this knowledge of complex dishes and apply it to NEA 2 to secure a high grade for NEA 2. They will also draw upon their nutritional and sensory analysis.</p>
What will I learn?	<p>Towards the latter part of the Autumn term year 11 pupils embarked upon their second piece of controlled assessment worth 35% of their final GCSE grade. During this term pupils will continue with this NEA:</p> <p>NEA Task 2: Food preparation assessment (maximum 20 sides of A4)</p> <p>Having completed the research, analysis and planning part of their task during the Autumn term, pupils will then embark on the following during Spring term:</p> <p>Topics and specific knowledge Select, justify and make dishes to make that use a variety of complex technical skills. In their portfolio pupils will:</p> <ol style="list-style-type: none"> 1. Complete ideas and justification in detail 2. Write up the complex technical skills demonstrated 3. Plan final dishes 4. Complete a 3-hour timed examination practical where they are required to make 3 complex technical dishes. 5. Write up final dishes <p>Key concepts</p> <ul style="list-style-type: none"> • Planning complex dishes to show a range of skills, writing a time plan, making of complex dishes. • Analysis – analysing and evaluating NEA 2. <p>Specific skills</p> <ul style="list-style-type: none"> • Practical skills • ICT skills

	<ul style="list-style-type: none"> • Independence • Evaluative skills
How will I be assessed?	<p>Pupils will be assessed internally and moderated externally.</p> <p>The assessment is based on the portfolio work pupils produce for each of the non-examined assessments (NEA) and this portfolio work will consist of research, planning, making, evaluating and nutritional analysis.</p> <p>Photography of practical work forms the basis of the practical assessment.</p> <p>The AQA GCSE Food Preparation and Nutrition mark scheme for NEA 1 and NEA 2 shows how the marks are allocated for each section (this can be viewed online).</p> <p>NEA 2 accounts for 35% of the final GCSE grade awarded.</p>
Next Steps	<p>Towards the end of the spring term, when both NEAs are completed and submitted, pupils will begin preparation for the written exam (worth 50% of final grade).</p> <p>Topics and specific knowledge covered will include:</p> <ul style="list-style-type: none"> • Revision of all topics • Practise questions • Revision cards/booklets • Exam techniques <p>Key concepts Planning – revision Creativity – revision strategies</p> <p>Specific skills Exam resilience Revision strategies</p>
Opportunities for Independent Learning	<p>As both of these NEAs are controlled assessments, they have to be completed in school. During this time the expectation for independent learning is at home revision for the examination making use of the following forums:</p> <p>https://senecalearning.com/en-GB/ https://illuminate.digital/aqafood/ https://www.bbc.co.uk/bitesize/subjects/zdn9jhv</p>
Personal Development and CEIAG	<p>Develop knowledge and understanding of nutrition at different life stages. Extend repertoire of culinary skill to support adult life. Develop skills of enquiry and independent learning.</p> <p>Links to many careers in the food industry and also food science/new product development.</p>
Enrichment Opportunities (Cultural Capital)	<p>The subject is inclusive of all pupils from all abilities and backgrounds.</p> <p>Pupils are able to share their experiences and cultures, which helps to enrich topics such as food choices and cultural culinary tradition that are covered in the NEA work.</p>