



Year 11 Food Preparation and Nutrition Course outline

Students have 5 lessons per fortnight. Homework is set once a week			
Term	Topic and approximate duration	Key learning areas	Homework Options Students will be guided by the class teacher as to which level to complete (according to target level)
Autumn Term	Term 1 NEA 1 (8 weeks)	Students should be able to: Understand how to approach the NEA1, food science investigation Students will research the task, produce a plan of action, create a hypothesis, plan and carry out investigative work. Students will evaluate and analyse their findings and come to a conclusion whether or not the hypothesis is correct or not. Practical lessons will focus on investigations	Task 1 – Revision on carbohydrate, protein and fats Task 2 – Assessed homework: Vitamins and minerals (worksheet). Task 3 – Revision on Healthy eating . Task 4 – Landmark: Hand in NEA1.
	Nature of landmark assessment	Teacher assessment – of both written work and practical work	
	Term 1 Protein, fats, vitamins and minerals (7 weeks)	Students should be able to: Understand how to approach the NEA2, 3 dishes in 3 hour practical show casing their skills. Students will research the task, produce a plan of action, give reasons for choice, plan and carry trial dishes. Students will evaluate and analyse their sensory analysis and suitability to the task. Students will also focus on revision and complete the mock examination. Practical work will focus on trial dishes.	Task 1 – Why food is cooked revision (worksheet). Task 2 – Assessed homework: HACCP essay (worksheet). Task 3 – The science of food revision. Task 4 – Landmark Revision: Mock examination
	Nature of landmark assessment	Teacher assessment of practical skills and independent working.	

	Term 2 Dietary needs (7 weeks)	Students will produce a plan for the final practical exam, give reasons for choice, carry out trial dishes and complete the final exam. Students will evaluate and analyse their dishes, carry out sensory analysis and suitability to the task. Students will conclude their findings and make suggestions for improvements	Task 1 – Revision on food spoilage Task 2 – Assessed homework: Nutrients table Task 3 – Revision on cooking methods. Task 4 – Landmark: Hand in NEA2.
	Nature of landmark assessment	Teacher assessment – of both written work and practical work	
Spring Term	Term 2 Science of food (6 weeks)	Students will complete their NEA 2 and hand this in. Students will be able to be more confidence in their answering of exam style questions by completing exam style questions in class.	Task 1 – Revision on GM foods Task 2 – Assessed homework: Exam questions on food packaging (worksheet). Task 3 – Revision on Food Miles . Task 4 – Landmark: Factors affecting food choice.
	Nature of landmark assessment	Teacher assessment of practical skills and independent working.	
Summer Term	Term 3 Food safety End of year exam (6 week)	Students will be confident in answering exam questions through practise and guidance of how the mark scheme is applied. Students will be confident and will be able to pace themselves in the actual GCSE exam.	Task 1 – Exam questions on nutrients Task 2 – Assessed homework: Exam questions on nutrition and healthy eating Task 3 – Exam questions on The science of food.Revision on Healthy eating . Task 4 – Landmark: Exam
	Nature of landmark assessment	Teacher assessment of both written work and verbal contributions.	
	Term 3 Understanding ingredients Developing creative skills (7 weeks)	Study leave	

	Nature of landmark assessment	Teacher assessment of practical skills and independent learning.
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