

Subject Overview Food– Year 11

The Food preparation and nutrition curriculum is structured to develop students' knowledge and understanding of a wide range of topics including nutrition, functional and chemical properties of food, food safety principles, factors affecting food choice, British and international cuisine, sensory evaluation and food preparation skills.

	Half Term 1	Half Term 2	Half Term 3	Half Term 4	Half Term 5	Half Term 6
Knowledge & Skills	NEA1 Food investigation task (23 Lessons) Students will carry out NEA 1 they will research, plan and carry out an investigation into the working characteristics, functional and chemical properties of ingredients. They will learn how to record the investigation findings, analyse and evaluate their results. This will cover 15% of their overall grade at GCSE. Assessment 1 Exam style question paper covering topics • Nutrition • Food science	NEA2 Food preparation task (21 Lessons) Students will research, plan and prepare technical dishes that meet the brief set by the exam board. This half term students will analyse the task, carry out research, select appropriate dishes and cook 3 technical dishes based on their findings. It is important students showcase as many cooking skills as they can in this section of the course. Assessment 2 Mock exam Exam style question paper covering topics • Nutrition • Food science • Food safety • Food choice • Food provenance	NEA2 Food preparation task (18 Lessons) Students will plan, prepare, cook and present three dishes in three hours. They will showcase their food preparation/technical skills, produce a timeplan for their 3 hour practical. Included in this section of the coursework is a 3 hour practical, students need to cook 3 dishes in the 3 hours demonstrating as many high skills as they can to achieve high marks. This will cover 35% of their overall grade at GCSE. Assessment 3 Exam style question paper covering topics • Nutrition • Food science • Food safety • Food choice • Food provenance	NEA2 Food preparation task and Exam preparation. (12 Lessons) Included in this section of the coursework is a 3 hour practical, students need to cook 3 dishes in the 3 hours demonstrating as many high skills as they can to achieve high marks. Students will then learn how to analyse and evaluate their work through costing, sensory and nutritional analysis. This will cover 35% of their overall grade at GCSE. Students will then begin preparation for their summer examination. Recapping and revising the topic content from year 10 and year 11. This will cover 50% of their overall grade at GCSE.	Exam preparation (15 Lessons) Students will continue the preparation for their summer examination. Recapping and revising the topic content from year 10 and year 11. This will cover 50% of their overall grade at GCSE.	Exam preparation (9 Lessons) Students will continue the preparation for their summer examination. Recapping and revising the topic content from year 10 and year 11. This will cover 50% of their overall grade at GCSE.
Beyond The Curriculum	Suggested reading • Institute of food science and technology - Institute of Food Science and Technology IFST • https://illuminate.digital/aqafood/	Suggested places to visit • Robertshaws farm shop (Thornton Bradford) Suggested reading • The Eatwell Guide - GOV.UK	Suggested places to visit • Leeds cookery school Suggested reading • Good Food Recipes and cooking tips Good Food	Suggested reading • GCSE POD • Good Food Recipes and cooking tips Good Food • https://illuminate.digital/aqafood/	Suggested reading • GCSE POD • https://illuminate.digital/aqafood/	Suggested reading • GCSE POD • https://illuminate.digital/aqafood/