

## Year 11 Curriculum Overview [2022-2023]

### Subject: Food Preparation & Nutrition

Autumn Term	Knowledge & Understanding			Literacy Skills  Opportunities for developing literacy skills	Employability Skills [if any]	Assessment Opportunities
	Composites	Components  [KEY concepts & subject specific vocab]	Formal Retrieval [if any]			
HT1	<ul style="list-style-type: none"> <li>NEA1 (Non-Examination Assessment) (Food Investigation Assessment) Research, plan, analyse &amp; evaluate the design task set via the exam board (EDUQAS)</li> </ul>	<ul style="list-style-type: none"> <li>Research about the investigation given.</li> <li>Plan of action on how to carry out the investigation.</li> <li>Carry out the investigation in a practical way.</li> <li>Analyse the results of the investigation.</li> <li>Write an evaluation via analysing the results.</li> </ul>	<ul style="list-style-type: none"> <li>Technical skills</li> <li>Use of ingredients and their properties.</li> <li>Key Word knowledge / vocab</li> </ul>	<ul style="list-style-type: none"> <li>Key word meaning in relation to using it in the write up of the investigation.</li> <li>Listening skills</li> <li>Creating a plan of action and then following their own plan by reading it.</li> </ul>	<ul style="list-style-type: none"> <li>Communication skills</li> <li>Listening skills</li> <li>Independent working</li> <li>Following instructions.</li> </ul>	<ul style="list-style-type: none"> <li>Summative practical assessment of the completed investigation. This forms 15% of the overall GCSE. Marked with assessment objectives set via the exam board Eduqas.</li> </ul>
HT2	<ul style="list-style-type: none"> <li>NEA 2 (Non-Examination Assessment) (Food Preparation Assessment) Research of the design task set via the exam board (EDUQAS).</li> </ul>	<ul style="list-style-type: none"> <li>Research about a variety of dishes / technical skills.</li> <li>Trials of dish components.</li> <li>Recording the practical trials.</li> <li>Annotating what has been achieved through the trial dish.</li> <li>Temperature control</li> <li>Use of hob / oven</li> <li>Use of specialist equipment</li> </ul>	<ul style="list-style-type: none"> <li>Technical skills</li> <li>Use of ingredients</li> <li>Temperature of foods.</li> <li>Key word knowledge / Vocab</li> </ul>	<ul style="list-style-type: none"> <li>Key word meaning in relation to using it in the exam.</li> <li>Listening skills</li> <li>Reading a recipe and following the instructions independently.</li> <li>Annotating a dish</li> </ul>	<ul style="list-style-type: none"> <li>Communication skills</li> <li>Listening skills</li> <li>Independent working</li> <li>Following instructions</li> </ul>	<ul style="list-style-type: none"> <li>Formative practical assessment of the trial dish</li> </ul>

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Spring Term	Knowledge & Understanding			Literacy Skills  Opportunities for developing literacy skills	Employability Skills  [if any]	Assessment Opportunities
	Composites	Components  [KEY concepts & subject specific vocab]	Formal Retrieval  [if any]			
HT3	<ul style="list-style-type: none"> <li>NEA 2 (Non-Examination Assessment) (Food in Action)</li> <li>Planning of the two dishes to be made.</li> <li>Practical exam – 3 hours</li> </ul>	<ul style="list-style-type: none"> <li>Use of oven / hob</li> <li>Temperature control</li> <li>Trials of the dish / side dishes / technical skills.</li> <li>Dovetailing of the two dishes to be made. To cook unaided 2 dishes in 3 hours.</li> </ul>	<ul style="list-style-type: none"> <li>Preventing food poisoning / cross contamination</li> <li>Technical practical skills</li> <li>Use of temperature probe</li> <li>Food storage</li> <li>Key word knowledge / Vocab</li> </ul>	<ul style="list-style-type: none"> <li>Listening skills</li> <li>Reading a recipe and following the instructions.</li> <li>Writing a plan of action</li> </ul>	<ul style="list-style-type: none"> <li>Following instructions</li> <li>Reading a recipe.</li> <li>Planning a meal</li> <li>Self-organisation</li> <li>Decision making</li> </ul>	<ul style="list-style-type: none"> <li>NEA 2 (Non-Examination Assessment) component (practical element) marked with assessment objectives set by Eduqas. 35% of the overall GCSE.</li> <li>Formative assessment whole class feedback about evaluating the practical exam</li> </ul>
HT4	<ul style="list-style-type: none"> <li>NEA 2 (Non-Examination Assessment) (Food in Action)</li> <li>Evaluating food produced.</li> </ul>	<ul style="list-style-type: none"> <li>Evaluating the practical exam.</li> <li>Analysing the dishes made.</li> <li>Annotating the dishes made.</li> <li>Presenting the information using ICT.</li> </ul>	<ul style="list-style-type: none"> <li>Key knowledge linked with the written exam</li> <li>Key word meanings to help with understanding the written exam paper.</li> </ul>	<ul style="list-style-type: none"> <li>Annotation of the practicals made.</li> <li>Evaluating the practicals.</li> <li>Being critical of the food produced.</li> </ul>	<ul style="list-style-type: none"> <li>Communication</li> <li>Presentation of information skills using ICT</li> <li>Written communication</li> </ul>	<ul style="list-style-type: none"> <li>Formative assessment: Past paper questions</li> </ul>

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Summer Term	Knowledge & Understanding			Literacy Skills  Opportunities for developing literacy skills	Employability Skills [if any]	Assessment Opportunities
	Composites	Components  [KEY concepts & subject specific vocab]	Formal Retrieval [if any]			
HT5	<ul style="list-style-type: none"> <li>Exam season – revision</li> </ul>	<ul style="list-style-type: none"> <li>Key commodities linked with the Eatwell guide.</li> <li>Exam knowledge – Vitamins &amp; minerals, Special diets, Food habits, Bacteria, Allergies &amp; intolerances, Faults in baking, Environmental, Sustainability, Food miles, Vegetarian, Food safety, Protein (meat &amp; fish).</li> </ul>	<ul style="list-style-type: none"> <li>Key words / statements that will help with answering exam questions.</li> <li>Refreshing knowledge about the key commodities</li> </ul>	<ul style="list-style-type: none"> <li>Key word meanings in relation to using it in the exam.</li> </ul>	<ul style="list-style-type: none"> <li>Independent working</li> <li>Listening skills</li> <li>Communication</li> </ul>	<ul style="list-style-type: none"> <li>Grade for NEA2 (Non-Examination Assessment) (practical element) shared with students for a chance of appeal. 50% of the overall GCSE</li> </ul>
HT6	<ul style="list-style-type: none"> <li>Exam season – Written exams taking place</li> </ul>	<ul style="list-style-type: none"> <li>Written exam</li> </ul>				<ul style="list-style-type: none"> <li>Eduqas external paper. 50% of the overall GCSE</li> </ul>