

Year 11 Curriculum Overview

Food Preparation and Nutrition

Autumn Term

Golden Threads: Design, Make, Evaluate Prepare and cook commodities, Scientific terms, Health and Safety, Nutrition, Equipment, Evaluation

NEA 1 Food Science Investigation Assessment (30 marks)

Section A Research and Plan the Task

- use a range of relevant sources to research the task (5 marks)
- create a plan of action
- predict an outcome

Section B Investigate the working characteristics, function and chemical properties of ingredients (15 marks)

Section C Analyse and evaluate the task (10 marks)

- analyse the data and results collected, draw conclusions
- justify findings, the reasons for the success or failure of the ingredients selected to trial
- evaluate the hypothesis and confirm if the prediction was proven

Mock Exam 1

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Spring Term

Golden Threads: Design, Make, Evaluate Prepare and cook commodities, Scientific terms, Health and Safety, Nutrition, Equipment, Evaluation

NEA 2 Food Preparation Assessment (70 marks)

Section A Investigate and plan the task (to include trialling and testing) (15 marks)

Section B Prepare, cook and present a menu of three dishes within a single session (45 marks)

Section C Evaluate the selection, preparation, cooking and presentation of the three dishes (10 marks)

Mock Exam 2

Year 11 Curriculum Overview

Summer Term

Golden Threads: Design, Make, Evaluate Prepare and cook commodities, Scientific terms, Health and Safety, Nutrition, Equipment, Evaluation

HT5 – Written Exam Preparation

- Theory Revision Lessons
- Written Exam Technique
- Seneca
- Blookets
- Revision Guide
- Practise exam questions

HT6 – Final Written Exam May/June

- 3.1 Food Preparation Skills
- 3.2 Food, Nutrition, and health
- 3.3 Food Science
- 3.4 Food safety
- 3.5 Food choice
- 3.6 Food provenance
- 3.7 Food preparation and cooking techniques