



Food Preparation & Nutrition - YEAR PLANNER (LTP) – YEAR 11



Term	Learning content/skills	Assessment Schedule*	Home Learning Support (How students can extend learning in addition to homework)
<p>Autumn 1</p> <p>7 weeks</p>	<ul style="list-style-type: none"> ➤ Signs of food spoilage/Micro-organisms and enzymes ➤ To examine enzymic action ➤ Food labelling ➤ Additives ➤ Technological development - Examine fortification and modified foods, e.g. Cholesterol lowering spreads, fortified breakfast cereals. 	<p>Exam questions to be set for homework.</p> <p>End of unit test on food provenance</p>	<p>Research topics covered in class in further depth using websites such as:</p> <p>www.foodafactoflife.org.uk</p> <p>www.nutrition.org.uk</p> <p>www.aqa.org.uk</p> <p>Sign in to use the AQA GCSE Food Preparation & Nutrition: Digital Book Bundle</p> <p>www.illuminate.digital/aqafoodlogin</p>
<p>Autumn 2</p> <p>7 weeks</p>	<p>NEA1: Food Investigation Task: (15%) 30 marks</p> <p>Time: 10 hours</p> <p>Breakdown of marks: Section A: Research – 6 marks Section B: Investigating – 15 marks Section C: Analysis & evaluation – 9 marks</p> <p>Focus: This task is focused on assessing students’ knowledge, learning and understanding in relation to the scientific principles underpinning the preparation and cooking of food. (3.3 Food Science: Specification) Practical investigation is a compulsory part of this task.</p> <p>Students produce a report of between 1500 to 2000 words. The report should include research into ‘how ingredients work and why’, document their practical investigation and draw conclusions. The report could include a variety of communication methods including charts, graphs and diagrams etc. The report must include authenticated photographic evidence which supports the investigation.</p> <p>Task title: <i>Gluten formation is essential when making different types of dough. Investigate the functional and chemical properties of a flour based dough. Choose bread or pasta.</i></p> <p>Deadline: Tuesday 19th December 2017 is the deadline for NEA1.</p>	<p>Exam questions to be set for homework.</p> <p>Year 11 PPE exam</p>	<p>Research topics covered in class in further depth using websites such as:</p> <p>Research topics covered in class in further depth using websites such as:</p> <p>www.foodafactoflife.org.uk</p> <p>www.nutrition.org.uk</p> <p>www.aqa.org.uk</p> <p>Sign in to use the AQA GCSE Food Preparation & Nutrition: Digital Book Bundle</p> <p>www.illuminate.digital/aqafoodlogin</p>

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<p>Spring 1</p> <p>7 weeks</p>	<p>NEA2: Food Preparation Task: (35%) 70 marks</p> <p>Time: 20 hours (must include a single 3 hour session for candidates to produce their final 3 dishes).</p> <p>Breakdown of marks: Section A: Researching the task - 6 Section B: Demonstrating technical skills - 18 Section C: Planning for the final menu - 8 Section D: Making the final dishes - 30 Section E: Analyse and evaluate - 8</p> <p>Focus: Students' knowledge, skills and understanding in relation to the planning, preparation, cooking, presentation of food and application of nutrition related to the chosen task. Students will prepare, cook and present a final menu of three dishes within a single period of no more than three hours, planning in advance how this will be achieved.</p> <p>Outcome: Electronic portfolio including photographic evidence. Photographic evidence of the three final dishes must be included. (Not to exceed 20 sides of A4).</p> <p>Task title: <i>Release date 1st November 2017</i></p> <p>Deadline: Friday 23rd March 2018 is the deadline for NEA2.</p>	<p>Exam questions to be set for homework.</p>	<p>Research topics covered in class in further depth using websites such as:</p> <p>Research topics covered in class in further depth using websites such as: www.foodafactoflife.org.uk www.nutrition.org.uk www.aqa.org.uk</p> <p>Sign in to use the AQA GCSE Food Preparation & Nutrition: Digital Book Bundle www.illuminate.digital/aqafoodlogin</p>
<p>Spring 2</p> <p>4 weeks</p>	<p>NEA2: Food Preparation Task: (35%) 70 marks</p> <p>Information as above</p> <p>Time: 20 hours (must include a single 3 hour session for candidates to produce their final 3 dishes).</p> <p>Breakdown of marks: Section A: Researching the task - 6 Section B: Demonstrating technical skills - 18 Section C: Planning for the final menu - 8 Section D: Making the final dishes - 30 Section E: Analyse and evaluate - 8</p> <p>Task title: <i>Release date 1st November 2017</i></p> <p>Deadline: Friday 23rd March 2018 is the deadline for NEA2.</p>	<p>Exam questions to be set for homework.</p>	<p>Research topics covered in class in further depth using websites such as:</p> <p>www.foodafactoflife.org.uk www.nutrition.org.uk www.aqa.org.uk</p> <p>Sign in to use the AQA GCSE Food Preparation & Nutrition: Digital Book Bundle www.illuminate.digital/aqafoodlogin</p>

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<p>Summer 1 7 weeks</p>	<p>Revision will begin by students completing a mock exam – understanding the new exam structure. Followed by the following revision topics:</p> <ul style="list-style-type: none"> ➤ Food nutrition & health ➤ Nutritional needs and health ➤ Diet, nutrition & health ➤ Cooking of food and heat transfer ➤ Functional & chemical properties of food ➤ Food spoilage & contamination ➤ Principles of food safety ➤ Factors affecting choice of food ➤ British & international cuisine ➤ Environmental impact and sustainability of food 	<p>Exam questions to be set for homework.</p> <p>Recap learning – starter/plenary every lesson.</p>	<p>Practise the answers to section A repeatedly until they can be completed off by heart.</p> <p>Practise a variety of questions from section B.</p>
<p>Summer 2 1.5 weeks</p>	<p>GCSE exam is 14th June 2018. Students return after half term on Mon 4th June 2018. This leaves nine days before the exam. Undertake dedicated revision for exam topic and use a walking-talking style lesson to discuss and complete a wide range of exam questions.</p>	<p>Friday 14th June Final GCSE exam</p>	<p>Practise the questions from section B.</p>

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