

Year 11 Food Preparation and Nutrition – GCSE

In Year 11 the course focuses on two NEA tasks set by the examining body. For NEA 1, students carry out a scientific experiment looking into the working properties of ingredients. In NEA 2 students develop recipes to fulfil a design brief working towards a 3 hour practical exam at the end of the task.

| Methods of deepening and securing knowledge: | |
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| Retrieval practice | Retrieval practice is regularly used in lessons, either as starter or planning activities. |
| Spaced practice | Spaced practice is evident in theory sessions and homework tasks. Students regularly re-visit work completed in Years 7-10 to influence their NEA. |

| | Autumn term 1 | Autumn term 2 | Spring term 1 | Spring term 2 | Summer term 1 | Summer term 2 |
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| Topic(s) | NEA Task 1 Food investigation - Scientific experiment into the working properties of ingredients is carried out by students 15% of overall GCSE | NEA Task 1 Food preparation assessment - In this task students prepare, cook and present a final menu of three dishes to meet the needs of a specific context Section A: - Researching the task Section B: - Demonstrating technical skill (selecting and making dishes to demonstrate technical skill) | NEA Task 2 Food preparation assessment Section B - continued Section C: - Planning for the final menu | NEA Task 2 Food preparation assessment Section D: - Making the final dishes Section E: - Analysis and evaluation of the practical work carried out | Revision - Food nutrition and health - Food safety - Food science - Food provenance - Food choice | Exam preparation |
| Assessment | - Sections A/B/C NEA | | | - NEA 2 | | |

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| CEIAG (<i>Careers that are linked to that topic</i>) | Food Scientist Nutritionist Caterer Chef Caterer Chef | | |
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| Homework: |
| Regular use of revision guides and questions books. Use of GCSE Pod and Seneca |