

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:	
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 independent learning 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
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		

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