

Overview (Key Stage 4)

Year	Year 11 GCSE Food and Nutrition					
Foci	Students will build upon and apply previous learning from KS3 and Year 10 leading into a food investigation task, the food preparation task and revision topics for the final written exam.					
Time	HT1	HT2	HT3	HT4	HT5	HT6
Project	Preparing for NEA1	Actual NEA1	Preparing for NEA2	Actual NEA2-practical exam	Preparing for theory exam	Actual theory exam
Subject	Food investigations	Food investigations	Portfolio/course work	Portfolio/course work	Theory	Theory
Key Idea	Mini NEA1 food investigation/ walk through-experiments based on Y10 experience	Responding to AQA NEA1 tasks using previous experience and expertise-looking at working characteristics, functional and chemical properties of food-Essay	Analyse and research task, to plan and practise trial dishes and be confident in cooking 3 dishes in the allotted time	Students plan (portfolio), prepare and cook three dishes, writing up the outcomes with photographic evidence. Understanding and application of nutritional, sensory knowledge will be a requirement of all tasks.	To be confident in all areas of F and N theory, Mock exam,	Finding revision strategies
Spec. Ref	NEA1	NEA1	NEA2	NEA2	F and N Theory	F and N Theory
Driving Question	What do I need to to be successful in my GCSE	What do I need to to be successful in my GCSE	What do I need to be successful in my	What do I need to be successful in my	What do I need to be successful in my GCSE	What do I need to be successful in my GCSE

	coursework AND Food investigation	coursework AND Food investigation	practical GCSE exam	practical GCSE exam	theory exam	theory exam
Topics	Practical food investigations based on set tasks, written analysis, subject specific words	Food investigation, controlled tasks, Experiments, working independently, personalise investigations and written reports.. Students outcomes will differ in content, presentation and style. Students can produce small group investigation work but students need to record their input and evaluate the results independently. Working to a deadline.	Practising techniques within dishes, refining and adapting. Portfolio work-research, trialling dishes, skill levels, refining choices, refining time plan Costing dishes, nutritional content related to brief,	Handing in coursework/portfolios-res ponding to feedback-working to deadlines. Final costs Sensory analysis Reflection of nutrition and on the exam	Revision strategies- Food, nutrition and health Food science Food safety Food choice Food provenance Command words Long answer questions Multichoice	Revision of;- Food Nutrition and health Nutritional needs for health Diet, nutrition and health Cooking food and heat transfer Functional and chemical properties of food Food spoilage and contamination Principles of food safety Factors affecting food choice British and international cuisine Environmental impact on sustainability of food
Assessment	Ongoing formative assessment and summative assessment termly- NEA1,NEA2-Teacher assessment-externally moderated-external theory exam.					