

# Curriculum Map: Year 11 Food Preparation and Nutrition



	Half Term 1	Half Term 2	Half Term 3	Half Term 4	Half Term 5	Half Term 6
<b>Topic</b>	<b>Food Provenance</b>	<b>NEA coursework</b>	<b>NEA coursework</b>	<b>NEA coursework Exam preparation</b>	<b>Exam preparation</b>	
<b>Intent</b>	Develop a K&U of food process and production and students to experience high level making skills in readiness for the NEA coursework	Section A- Research and analysis to be fully completed	Section B - Demonstrating technical skills and section C – Selecting final dishes and time plan completed	Section D – Making and presenting the final dishes Section E Analysis and Evaluation	To prepare students for the written examination through examination techniques and modelling	
<b>Key Knowledge</b>	<b>Food processing and production –</b> primary and secondary processing of different foods How food production affects sensory and nutritional value Technological developments	Analysis of task Relevant primary and secondary research carried out and evaluated Possible dishes identified	Technical skills demonstrated in cooking three dishes Evaluation of skills used Sensory testing and analysis of chosen dishes Selection and planning final menu – 2 dishes with accompaniments in 3-hour time frame	Practical carried out, with dishes tested Sensory testing evaluated, costing and nutritional analysis of final dishes Analysing outcomes in relation to brief and skills demonstrated, suggesting further modifications. Recall nutrition, food science	Nutrition Food science Food safety Food choice Food provenance	
<b>Key Skills</b>	Knife skills, presentation skills, decorative techniques, pastry making – short crusts, puff and choux; making pasta, white sauces, boning chicken and filleting fish	Research and analysis skills Independent working	Range of self-chosen cooking skills – medium and high level Sequencing and order of making	Range of self-chosen cooking skills – medium and high level Cooking independently, showcasing high skills and high-quality presentation of food Recall, apply, hypothesise	Applying K&U to different style questions linked to command words	
<b>Key Vocabulary</b>	Food processing, food production, primary, secondary processing, presentation, decorative quality	Analysis, primary research, secondary research	Technical skills, quality, sequencing, justification	Sensory testing, analysis, evaluation, modification Recall, apply, hypothesise	List, describe, discuss, explain, justify.	
<b>Key Reading</b>	<a href="#">About Food - a fact of life - Food A Fact Of Life</a> <b>Illuminate GCSE Food Preparation and Nutrition – Anita Tull and Garry Littlewood</b> <b>CGP GCSE AQA Food Preparation and Nutrition + Revision guides</b>	<a href="#">About Food - a fact of life - Food A Fact Of Life</a> <b>Illuminate GCSE Food Preparation and Nutrition – Anita Tull and Garry Littlewood</b> <b>CGP GCSE AQA Food Preparation and Nutrition + Revision guides</b>	<a href="#">About Food - a fact of life - Food A Fact Of Life</a> <b>Illuminate GCSE Food Preparation and Nutrition – Anita Tull and Garry Littlewood</b> <b>CGP GCSE AQA Food Preparation and Nutrition + Revision guides</b>	<a href="#">About Food - a fact of life - Food A Fact Of Life</a> <b>Illuminate GCSE Food Preparation and Nutrition – Anita Tull and Garry Littlewood</b> <b>CGP GCSE AQA Food Preparation and Nutrition + Revision guides</b>	<a href="#">About Food - a fact of life - Food A Fact Of Life</a> <b>Illuminate GCSE Food Preparation and Nutrition – Anita Tull and Garry Littlewood</b> <b>CGP GCSE AQA Food Preparation and Nutrition + Revision guides</b>	
<b>End Point</b>	Topic coverage completed	Section A completed – initial marking done	Section B and C completed – initial marking	NEA 2 completed	Fully prepared for written exam	

<b>Form of Assessment</b>	Food processing and Production assessment	Mock exam written paper	Cumulation of Sections A-C reviewed	NEA 2 final assessment (50% final grade)	Final written examination	
<b>Enrichment Opportunities</b>	<b>External speaker regarding careers</b> <b>Demonstrations by experts of high level skills</b>					
<b>Leadership Opportunities</b>	<b>Student leadership in supporting others in making skills</b> <b>Subject ambassadors</b>					