YEAR 11 - Food Preparation and Nutrition

Y11 INTENT	**In Food Preparation and Nutrition we aim to prepare students for their GCSE exams whilst equipping students with the knowledge, understanding and skills required to cook and apply the principles of food science, nutrition and healthy eating. We encourage students to cook and enable them to make informed decisions about a wide range of further learning opportunities and career pathways as well as develop vital life skills that enable them to feed themselves and others affordably and nutritiously, now and later in life. Food Preparation and Nutrition prepares students to make informed decisions about further study and progression to Post 16 programmes of study or employment.**

Exam Information (Y10-11)	**Board:**	**AQA**
	Qualification:	**Food Preparation and Nutrition**
	Website link to specification/resources:	AQA | Food | GCSE | Food Preparation and Nutrition

Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Non-exam assessment – Task 1 Food investigation	**Non-exam assessment – Task 2 Food preparation assessment**	**Non-exam assessment – Task 2 Food preparation assessment / NEA**	**Non-exam assessment – Task 2 Food preparation assessment**	**EXAM Preparation Revision**	**GCSE EXAMS**
Research Investigations Analysis and evaluation Understanding of the working characteristics, functional and chemical properties of ingredients Investigate and evaluate how ingredients work and why through practical experimentation, analyse and interpret the results of the investigative work. The results will be linked to the research and data explaining the working characteristics, functional and chemical properties of the ingredient(s).	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 research and analyse the: life stage/dietary group or culinary tradition related to the task., demonstrating technical skill to include a range of complex skills from the range of skills 1-12.	Knowledge, skills and understanding in relation to the planning, preparation, cooking, presentation of food and application of nutrition related to the chosen task Demonstrating technical skill to include a range of complex skills from the range of skills 1-12. Select and use equipment for different technical skills in the preparation and cooking of selected dishes. Food safety principles should be demonstrated when storing, preparing and cooking.	Knowledge, skills and understanding in relation to the planning, preparation, cooking, presentation of food and application of nutrition related to the chosen task Planning the final menu, justify the appropriateness of the final dishes in terms of eg technical skills, nutrition, ingredients, cooking methods, food provenance, sensory properties and portion size, produce a detailed time plan for the production of the final three dishes including appropriate techniques. Within the plan, food safety principles will be demonstrated when storing, preparing, cooking and presenting the final dishes Making the final dishes to include a range of complex skills from the range of skills 1-12 Students will be rewarded for the use of a range of technical skills and the quality of outcomes achieved. The complexity and challenge of the dishes produced is linked to the complexity of the skills involved in producing the dish. Analysis and evaluation, students will carry out	Tailored revision based on trial exams	Study Leave

			sensory evaluation and record the results for all of their practical dishes. For the final dishes, students will carry out and record nutritional analysis, costing and identify improvements to their dishes		
• **Research deadline NEA 1** • **Investigation deadline NEA 1 Evaluation deadline: NEA 1** • **Weekly key term testing**	• **Research deadline NEA 2** • **Weekly key term testing**	• **Demonstrating technical skills deadline NEA 2** • **Prepare for Trial Exam 2** • **Trial exams** • **Planning the final menu deadline NEA 2** • **Final Practical exam (subject to approval)**	• **Analysis and evaluation deadline NEA 2** • **Completed final project (with corrections) NEA 2** • **Weekly key term testing** • **Past Exam Papers and mark schemes 2022**		