

**Subject: GCSE Food Nutrition**

**Year: 11**

<p><b>Autumn HT 1</b></p> <p><b>NEA1 : Science investigation</b></p>	<p><b>Autumn HT 2</b></p> <p><b>NEA 2 :</b></p>	<p><b>Spring HT 1</b></p>	<p><b>Spring HT 2</b></p>	<p><b>Summer HT 1</b></p>	<p><b>Summer HT 2</b></p> <p><b>Revision &amp; Exam</b></p>
<p>NEA1 – Release date 1<sup>st</sup> Sept Students will complete a science NEA1 controlled assessment. 2000 words They will be given a design brief to choose from and will research and plan a task, make a hypothesis and predict outcomes. They will complete a range of cooking experiments (will change due to the design brief and task chosen) They will choose their testing and record evidence and finally evaluate and conclude their outcomes.</p> <p>Section A . Research</p>	<p>Final catch up and completion of NEA1 - 2 weeks Revision for mocks Revision for mocks focusing on exam style questions and re capping from last year. Various topics</p> <p>NEA 2 release date 1<sup>st</sup> Nov Over 2 terms the students will complete NEA2 30 slide document with practical exam The students will choose a design brief and produce a research project. Once they have conducted research they will investigate dishes they may like</p>	<p>They will choose 3 dishes and serve with accompaniments where necessary. They will explain why they have chosen them and what skills they will use. They will prepare themselves for their exam by producing a time plan and lists of equipment and serving equipment they will need. They will complete a 3 hour practical exam to produce the dishes and serve. Following their practical they will taste test and evaluate their</p>	<p>Final catch up and completion of NEA2</p> <p>Revision Recap – including practical lessons to link with key information</p> <p>Commodities Principles of nutrition ,Macro and micro nutrients Diet and good health , energy requirements, balance, calculating nutrition</p>	<p>Revision Including practical lessons linking with The science of food, effects on cooking and spoilage Where food comes from- provenance and manufacturing Cooking and food prep, food choice</p>	<p>Revision – student voice – topics</p> <p>Recap all elements of Year 10</p> <p>Exam</p>

<ul style="list-style-type: none"> <li>. Plan of action</li> <li>. Science considerations</li> <li>. Hypothesis</li> </ul> <p>Section B</p> <ul style="list-style-type: none"> <li>. Make produce the batches of foods that need to be tested –</li> <li>. Record all processes photos and annotation</li> <li>. Range of testing conducted-</li> </ul> <p>Section c</p> <ul style="list-style-type: none"> <li>. Evaluate testing</li> <li>. Conclude results</li> </ul> <p>Homework – revision will be set through the terms using a range of producing their own , flash cards, GCSE pod, BBC bitesize to recall past information from year 10 they have previously covered, to prepare them for their GCSE theory exam in the summer term</p>	<p>to consider and how they can adapt or change these through trialling. They will start to choose 3 dishes and serve with accompaniments where necessary.</p> <p>Research range of topics          Research subject specific          Questionnaire/ Visit          Taste test similar product          Trialled dishes – savoury and sweet          Reasons for choice ( trial dishes during practical lessons, record )          Explore recipes and consider a basic plan of action</p>	<p>Confirm reasons for choice and ideas of how they will adapt and change          Justification and changes to improve          Plan of action in order          Equipment          Practical assessment</p>			
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*Ludus Admirandus*