

Subject: GCSE Food Nutrition
Year: 11

Autumn HT 1 NEA1 : Science investigation	Autumn HT 2 NEA 2 :	Spring HT 1	Spring HT 2	Summer HT 1	Summer HT 2 Revision & Exam
<p>Students – revisit NEA science task- and explore another using group work</p> <p>High skilled products – making Puff pastry – rubbing in method – preservation</p> <p>NEA1 – Release date 1st Sept</p> <p>Students will complete a science NEA1 controlled assessment. 2000 words</p> <p>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)</p> <p>They will choose their testing and record evidence and finally evaluate and conclude their outcomes.</p>	<p>Final catch up and completion of NEA1 -</p> <p>2 weeks</p> <p>Revision for mocks</p> <p>Revision for mocks focusing on exam style questions and re capping from last year.</p> <p>Various topics</p> <p>NEA 2 release date 1st Nov</p> <p>Over 2 terms the students will complete NEA2 30 slide document with practical exam</p> <p>The students will choose a design brief and produce a research project.</p> <p>Once they have conducted research they will investigate dishes they may like to consider and how they can adapt or change these through trialling.</p> <p>They will start to</p>	<p>They will choose 3 dishes and serve with accompaniments where necessary.</p> <p>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.</p> <p>They will complete a 3 hour practical exam to produce the dishes and serve.</p> <p>Following their practical they will taste test and evaluate their</p> <p>Confirm reasons for choice and ideas of how they will adapt and change</p> <p>Justification and changes to improve</p>	<p>Final catch up and completion of NEA2</p> <p>Revision</p> <p>Recap – including practical lessons to link with key information</p> <p>Commodities</p> <p>Principles of nutrition</p> <p>,Macro and micro nutrients</p> <p>Diet and good health , energy requirements, balance, calculating nutrition</p>	<p>Revision</p> <p>Including practical lessons linking with</p> <p>The science of food, effects on cooking and spoilage</p> <p>Where food comes from- provenance and manufacturing</p> <p>Cooking and food prep, food choice</p>	<p>Revision – student voice – topics</p> <p>Recap all elements of Year 10</p> <p>Exam</p>

<p>Section A</p> <ul style="list-style-type: none"> . Research . Plan of action . Science considerations . Hypothesis <p>Section B</p> <ul style="list-style-type: none"> . Make produce the batches of foods that need to be tested - . Record all processes photos and annotation . Range of testing conducted- <p>Section c</p> <ul style="list-style-type: none"> . Evaluate testing . Conclude results <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>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>Plan of action in order Equipment Practical assessment</p>			
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Ludus Admirandus