

## Year 11 Curriculum Implementation: Food Preparation and Nutrition

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
<b>Knowledge &amp; Skills</b>	<ul style="list-style-type: none"> <li>Sensory testing of food</li> <li>Vegetarianism</li> <li>Report writing in power point</li> <li>Application of food science principles in NEA1</li> </ul>	<ul style="list-style-type: none"> <li>Researching, condensing relevant information</li> <li>Report writing in power point</li> </ul>	<ul style="list-style-type: none"> <li>Showcasing high level practical skills</li> <li>Time planning</li> </ul>	<ul style="list-style-type: none"> <li>Showcasing high level practical skills</li> <li>Analysing and evaluating nutritional, costing and sensory data</li> </ul>	<ul style="list-style-type: none"> <li>Revision skills</li> </ul>	<ul style="list-style-type: none"> <li>Revision skills</li> </ul>
<b>Links to prior learning</b>	<ul style="list-style-type: none"> <li>Y10 Food Science</li> </ul>	<ul style="list-style-type: none"> <li>Y10 Curriculum – theory</li> <li>Y10 practical lessons</li> </ul>	<ul style="list-style-type: none"> <li>Y10 practical lessons</li> <li>Mini NEA2 in Y10</li> </ul>	<ul style="list-style-type: none"> <li>Y10 practical lessons</li> <li>Mini NEA2 in Y10</li> </ul>	<ul style="list-style-type: none"> <li>Y10 Curriculum - theory</li> </ul>	<ul style="list-style-type: none"> <li>Y10 Curriculum - theory</li> </ul>
<b>Assessment</b>	<ul style="list-style-type: none"> <li>NEA1</li> </ul>	<ul style="list-style-type: none"> <li>Mock written exam</li> <li>NEA2</li> </ul>	<ul style="list-style-type: none"> <li>NEA2</li> </ul>	<ul style="list-style-type: none"> <li>NEA2</li> </ul>		<ul style="list-style-type: none"> <li>GCSE written exam</li> </ul>
<b>Home learning</b>	<ul style="list-style-type: none"> <li>Research for NEA1</li> <li>Weekly revision booklet</li> </ul>	<ul style="list-style-type: none"> <li>Weekly revision booklet</li> <li>Revision for mock</li> <li>NEA2 research</li> </ul>	<ul style="list-style-type: none"> <li>Practising NEA2 dishes</li> <li>Preparation for NEA2 Technical Skills cooks</li> </ul>	<ul style="list-style-type: none"> <li>Preparation for NEA2 3 hour exam</li> </ul>	<ul style="list-style-type: none"> <li>Revision tasks</li> </ul>	<ul style="list-style-type: none"> <li>Revision</li> </ul>
<b>Cultural Capital and extra-curricular opportunities</b>		<ul style="list-style-type: none"> <li>After school high level skills practise sessions</li> </ul>	<ul style="list-style-type: none"> <li>After school high level skills practise sessions</li> </ul>			
<b>Literacy</b>	<ul style="list-style-type: none"> <li>Using Tier 3 vocabulary in report writing</li> <li>Being concise</li> </ul>	<ul style="list-style-type: none"> <li>Reading and condensing information</li> <li>Reading recipes</li> </ul>	<ul style="list-style-type: none"> <li>Using Tier 3 vocabulary in report writing</li> </ul>	<ul style="list-style-type: none"> <li>Using accurate sensory vocabulary</li> </ul>	<ul style="list-style-type: none"> <li>Creating revision resources from notes and revision materials</li> </ul>	<ul style="list-style-type: none"> <li>Selecting relevant information in long exam data questions</li> </ul>
<b>Numeracy</b>	<ul style="list-style-type: none"> <li>Weighing and measuring accurately</li> <li>Collecting and presenting data in a wide range of styles</li> </ul>		<ul style="list-style-type: none"> <li>Scaling down recipes</li> </ul>	<ul style="list-style-type: none"> <li>Interpreting nutritional data</li> </ul>		
<b>Careers Information, Education, Advice and Guidance (CEIAG)</b>	<ul style="list-style-type: none"> <li>Role of food scientist in recipe development</li> </ul>	<ul style="list-style-type: none"> <li>Chefs choosing and preparing suitable dishes for a given consumer</li> </ul>				
<b>Spirituality</b>	<ul style="list-style-type: none"> <li>Appreciation of how food nourishes our bodies and mind</li> </ul>	<ul style="list-style-type: none"> <li>Joy and fulfilment of cooking for oneself and others</li> </ul>	<ul style="list-style-type: none"> <li>The importance of food as a reflection of different global cultures</li> </ul>	<ul style="list-style-type: none"> <li>Reflection on personal growth being able to cook complex dishes in a time pressured environment</li> </ul>		
<b>How can parents support the curriculum?</b>	<ul style="list-style-type: none"> <li>Ensure home learning tasks are completed</li> <li>Check when ingredients are needed</li> <li>Encourage cooking at home</li> </ul>	<ul style="list-style-type: none"> <li>Ensure home learning tasks are completed</li> <li>Check when ingredients are needed</li> <li>Encourage practising dishes at home</li> </ul>	<ul style="list-style-type: none"> <li>Ensure home learning tasks are completed</li> <li>Check when ingredients are needed</li> <li>Encourage practising dishes at home</li> </ul>	<ul style="list-style-type: none"> <li>Ensure home learning tasks are completed</li> <li>Check when ingredients are needed for 3 hour exam</li> </ul>	<ul style="list-style-type: none"> <li>Quizzing from flashcards and mindmaps</li> <li>Encouraging use of revision timetable</li> </ul>	<ul style="list-style-type: none"> <li>Encouraging and supporting during exams</li> </ul>