GCSE Food Preparation and Nutrition

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| **Y10** | **Half term 1** | **Half term 2** | **Half term 3** | **Half term 4** | **Half term 5** | **Half term 6** |
| **Topic** | Introduction to food hygiene and safety  Introduction to nutrition, diet and health | Complete knowledge of food hygiene and safety and nutrition, diet and health  Understand the main factors of food science | Practice of NEA1 – Food Safety based assessment that will be completed in year 11 | Food provenance  How food is produced, how it is grown, raised and caught. | Food Choices  What choices we might when we choose the food we eat. | Practice of NEA 2 – Food around the world with a nutritional focus.  Based on the year 11 assessment |
| **Key words** | Microorganisms  Bacteria  Nutrition  Nutrients  Carbohydrates  Fats  Protein | Gelatinisation  Caramelisation  Dextrinization  Plasticity  Shortening  Aeration | Raising Agents  Bicarbonate of soda  Research  Evaluation | Provenance  Environment  Sustainability  Fishing  Farming  Carbon Footprint | Religion  Moral  Ethical  Marketing  Labelling | International  Research  British  Sensory  Nutrition  Technical skills  Evaluation |
| **Assessment** | Two practical assessments  Food safety Assessment | Two practical assessments  Nutrition exam  Written assessment nutritional labelling | NEA1 written Assessment  One practical assessment | Practical exam  Written exam, Food Provenance | End of year assessment  One practical assessment | NEA2 Written and practical assessment |

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| **Y11** | **Half term 1** | **Half term 2** | **Half term 3** | **Half term 4** | **Half term 5** | **Half term 6** |
| **Topic** | NEA1 – Food Science assessment (15% of the GCSE grade) | NEA1 – Food Science assessment (15% of the GCSE grade) | NEA2 – Food Nutrition and choices assessment (35% of the GCSE grade) | NEA2 – Food Nutrition and choices assessment (35% of the GCSE grade) | Revision for end of year exam (1.45hr exam – 50% of GCSE grade) |  |
| **Key words** | Research  Hypothesis  Experiment  Results  Evaluation  Additional keywords dependent on course content | Research  Experiment  Results  Evaluation  Additional keywords dependent on course content | Research  Nutrition  Food choices  Selecting dishes  Technical skills practical work  Evaluation | Time plan  Practical exam  MIse en place  Evaluation | Food Safety  Food Choices  Nutrition, Diet and Health  Food Science  Food Provenance |  |
| **Assessment** | NEA1 (work so far) | Completed NEA1 | NEA2 (work so far) | Completed NEA2 | GCSE External Exam |  |