



GCSE Food Preparation and Nutrition Y11

	Topic	Topic	Topic
<u>Key concepts</u>	NEA 1	NEA 2	Revision
<u>Themes</u>	Provenance, how a commodity is grown/reared and processed, Classification, Nutritional Value, Dietary Considerations, Food Science, Food Hygiene and Safety, Storage.		
<u>Challenge</u>	Deeper questioning (verbal and written), encourage researching through alternative resources, promote independence, create their own finished learning product/project, use a range of technologies, group work, goal setting/self-evaluation.		
<u>Support</u>	Questioning, breakdown activities into smaller steps, revisit/reuse key words, relate to everyday experiences, present work in a variety of ways, paired work, extra time, recognise/reinforce effort and success.		
<u>Literacy focus</u>	Reading – taught to understand different texts (new vocabulary, relating it to known vocabulary and understanding it with the help of context). Writing – summarise and organise material by supporting ideas/arguments with factual details, apply their growing knowledge of vocabulary and text type to their writing. To plan, draft and edit writing by considering the audience/purpose and by paying attention to grammar, punctuation and spelling. Grammar and Vocabulary -use standard English in their own writing and speech. Spoken English – use English confidently in a range of settings e.g. class room discussions, give short speeches/presentations expressing their own ideas, participate in structured discussions.		
<u>Numeracy focus</u>	Understand and use place value (decimals and measures), use standard units for weight/mass, length, time and money. Construct and interpret tables, charts and diagrams (including freq. tables, bar charts, pie charts and pictograms)		

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<u>Cross-curricular links</u>	<p>English: Non-fiction reading - recipes and reviews; Vocabulary strategy - technical vocabulary is taught explicitly; Purpose and audience writing - recipe and instructional writing; reviews and persuasive writing. Mathematics: Measuring, ratio, nutritional analysis (data program), best buy calculations. Science: Nutrition, Bacteria, hygiene and food safety. Humanities: Social and cultural influences on the food industry. MFL: Cultural diversity and food preferences internationally.</p>					
<u>SMSC & MBV</u>	<p>Opportunity to participate in making and evaluating food from other countries learning about others from the world around them. Acknowledging and exploring government guidelines for healthy eating and dietary requirements to make healthy life choices. By offering feedback and assessment that values pupils' effort and achievements. Mutual respect is developed through the process of peer evaluation of each other's work and standards. A pupil's ability to self-reflect is developed through self-assessment. Both classroom and practical based lessons in Food offer pupils the opportunity to reflect on their experiences, use their imagination and creativity when cooking.</p>					
<u>ASSESSMENTS</u>	<p>Mock Exam (January) Component 1: Principles of Food Preparation and Nutrition (written paper 50% of qualification) Component 2: Food Preparation and Nutrition in Action (two non-examination assessment (NEAs) 50% of qualification) (i) Assessment 1: The Food investigation (15% of the qualification) (ii) Assessment 2: The Food Preparation assessment (35% of the qualification)</p>					
<u>Out of school learning</u>						



Year 11

Term 1 – NEA1 released by the Exam Board 1st September

Lesson	Key concept	Learning outcome	Differentiation	Resources
1	Expectations of Y11; Revision of H&S	Introduction to year 11 expectations for the course and students. Revise food safety and hygiene routines Use a knife safely to prepare a range of vegetable cuts.		Carrots/onion. Knife cuts WS.
2	Prep for NEA 1	Ideally practical related to NEA 1 (skills/commodity) at teacher discretion (no information regarding NEA brief)		
3	Prep for NEA 1			
4	NEA 1 Assessment (Section A)	Introduce task set by exam board. Produce analysis of design brief and create a hypothesis.	Template offered to MEG 1-4.	Computer access
5	NEA 1 Assessment (Section A)	Produce a step-by step plan for experiment and recording methods.		
6	NEA 1 Assessment (Section B)	Food Investigation Assessment Conduct recipe trial.		Ingredients for trials (school provides) Time (more time might be need to complete the assessment)

Term 2 NEA2 released by the Exam board 1st November

Lesson	Key concept	Learning outcome	Differentiation	Resources
1	NEA 1 Assessment (Section C)	Create graphs/charts for results and analyse results.		
2	NEA 1 Assessment (Section C)	Evaluate Food investigation.	Template offered to MEG 1-4.	Computer access
3	Introduce NEA 2 Research (Section A)	Introduce NEA2 task and expectations. To produce an introduction and task analysis for the chosen task.	Template offered to MEG 1-4	Design brief, computer suite,



		Identify research ideas and draft a plan of action.		
4/5	Research NEA 2	To conduct (homework task) and write up research. Conduct a skills analysis for chosen dishes. To select and organise ingredients and equipment list for dishes for recipe trials.		Recipe books, computer access.
6	Recipe trial 1	To practise chosen recipe, explore skills, develop ideas for final dish choice.	Recipe choice.	Note sheet for recipe evaluation.

Term 3 (Y11 Mocks Beginning of January approx. 3 weeks))

Lesson	Key concept	Learning outcome	Differentiation	Resources
1	Recipe trial 2	To practise chosen recipe, explore skills, develop ideas for final dish choice.	Recipe choice.	Note sheet for recipe evaluation.
2	Recipe trial 3			
3	3 Dishes and reasons for choice	To produce a list of final dishes and reasons for choice. (Bring research to a conclusion)	MEG1-4 offered template	Computers.
4	Time plan	Explore expectation of grade boundaries for target grade. Identify all ingredients and equipment required for practical exam. Produce a dove-tailed time plan for your Practical exam.	MEG1-4 offered template	Photocopied recipes, colour paper and pens.
5	NEA 2 Practical Ass. (Section B)	Food Preparation Assessment Prepare, cook and present a menu of three dishes within 3 hour session. Set up a range of sensory evaluation.	Extra time given to allocated pupils	3 hours needed for exam, all day off timetable. Max of 10 pupils in 1 exam.
6	NEA 2 Evaluation (Section C)	Evaluate the selection, preparation, cooking and presentation of the three dishes	MEG1-4 offered template	

Term 4 **Exam Revision** - focus on areas needed more development from year 10; general revision and exam paper technique.

Lesson	Key concept	Learning outcome	Differentiation	Resources
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1/2	Revision	Fruit and. Vegetables	<p>Differentiated questions e.g: Support: 1 to 1 help at intervention for struggling students Challenge: create an exam question on topic, with mark scheme Create a mini quiz on topic with answers. Create A3 mind maps about each topic</p>	<p>Exam question papers Recipes for practical support revision</p>
3/4	Revision	Milk, Cheese and Yoghurt		
5/6	Revision	Cereals		

Term 5

Lesson	Key concept	Learning outcome	Differentiation	Resources
1/2	Revision	Meat, Fish, Poultry and Eggs	<p>Differentiated questions e.g: Support: 1 to 1 help at intervention for struggling students Challenge: create an exam question on topic, with mark scheme Create a mini quiz on topic with answers. Create A3 mind maps about each topic</p>	<p>Exam question papers Recipes for practical support revision</p>
3/4	Revision	Fats and Sugars		
5/6	Revision	Soya, tofu, beans, nuts and seeds		



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Theory Exam