

What are the aims and intentions of this curriculum?

To complete the final GCSE year in the subject. To enjoy the practical elements and complete the investigative food science work through experimentation with a range of ingredients. Completion of NEA1 & 2 and Preparation for the GCSE Examination

Term	Topics	Knowledge covered	Skills developed	Assessment
Autumn 1	NEA1 Practical Food Science Investigation 10 hours 30 marks	Investigating a food science task based on a set task form AQA Exam Board September 1st. Food Science Research Practical Investigations Evaluation	Independent Work Research Food Science principles Practical investigations based on a hypothesis	NEA Task 1 Mark Scheme Section A-C
Autumn 2	NEA 2 70 marks	NEA task based on a set brief form AQA Exam Board November 1st. Analysis of Task Research Practical Outcomes Evaluation	Independent Work Researching teh task Creating dishes Menu Planning Time plans Food Preparation and Presentation	Mock Exam - AQA Paper
Spring 1	NEA 2 70 marks Revision/Theory	NEA task based on a set brief form AQA Exam Board November 1st. Analysis of Task Research Practical Outcomes Evaluation	Researching a given theme Analysing data and information Producing complex dishes Producing high level work of a quality outcome with high level of presentation	Mock Exam - AQA Paper
Spring 2	Exam Preparation Revision	NEA task based on a set brief form AQA Exam Board November 1st. Analysis of Task Research Practical Outcomes Evaluation	Food Preparation Food presentation Creating an effective Time Plan	Practical 3 hour exam. 3 dishes in 3 hours
Summer 1	Practical activities related to topics Revision	Deboning chicken Filleting Fish Sauce making Exam papers and model answers - focus on exam craft	Food preparation practical skills Revision and Exam techniques	
Summer 2	Nutrition and meal planning Health and Safety			GCSE Exam