



GCSE FOOD PREPARATION AND NUTRITION: Curriculum map

YEAR GROUP:	Year 11					
RATIONALE:	GCSE Food Preparation and Nutrition is an exciting and creative course which focuses on practical cooking skills to ensure students develop a thorough understanding of nutrition, food provenance and the working characteristics of food materials. At its heart, this qualification focuses on nurturing students' practical cookery skills and to give them a strong understanding of nutrition. During year 11 pupils will complete NEA 2 which will see them plan prepare and cook a meal suitable for a Italian cuisine or a young child. They will research their chosen brief, develop skills, plan, make and evaluate 3 dishes. Theory continues to takes them through the series of 5 sections of food and nutrition in preparation for their GCSE written exam. There will be an emphasis on retrieval practice, revision techniques and exam strategies					
	Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer Term 1	Summer Term 2
Topic/Unit	NEA 1 Section A and B Research and Investigation.	NEA 1 Section C –Evaluation NEA 2 Section A – Planning Section B -Skills	NEA 2 Section B – Skills Section C – Planning Section D – Make	Section E – Evaluation NEA 1 & NEA2 final hand in.		
	THEORY SECTION 3 3.4 Food Safety - Food spoilage and contamination - Principles of food safety	THEORY SECTION 4 3.5 Food choice - factors effecting food choice - British and international cuisine - Sensory evaluation	THEORY SECTION 5 3.6 Food Provenance - environmental impact and sustainable food - food processing and production	RECAP ON THEORY 1 & 2 3.2 Food, nutrition, and health 3.3 Food Science	REVISION AND EXAM PREPARATION	GCSE EXAM – May-June
Knowledge	To demonstrate knowledge and understanding on Food science effects of cooking on macronutrients. Food safety , spoilage and contamination and the Principles of food safety in buying, storing and preparing food	AO1: Demonstrate knowledge and understanding of nutrition, food, cooking and preparation To revisit knowledge and understanding Food processing and production demonstrate their knowledge and understanding Environmental impact and sustainability of food	AO2: Apply knowledge and understanding of nutrition, food, cooking and preparation. AO3: Plan, prepare, cook and present dishes, combining appropriate techniques	AO3: Plan, prepare, cook and present dishes, combining appropriate techniques. AO4: Analyse and evaluate different aspects of nutrition		
	Pupils will gain understanding of - microorganisms and enzymes - the signs of food spoilage - microorganisms in food production - bacterial contamination - buying and storing food preparing, cooking and serving food	Pupils will gain understanding of - factors which influence food choice - food choices such as religion, beliefs and intolerances - food labelling and marketing influence - characteristics of cuisines - importance of senses when making food choices	Pupils will gain an understanding of - food sources - food and the environment - sustainability of food - food production - technological developments associated with better health and food production.	Exam style questions, key terms, theory knowledge and retrieval	Exam style questions, key terms, theory knowledge and retrieval	
Skills	- Research skills Students will be able to - Identify, select, and break down and summarise key information - Recognise key terminology - Reflect, analyse, and plan through practical evaluation Analyse and practice exam technique	- Research skills - Planning skills - General practical skills - Knife skills - Preparing fruit and vegetables - Use of cooker and hob - Cooking methods - Use of equipment Students will be able to - Identify, select, and break down and summarise key information - Recognise key terminology - Reflect, analyse, and plan through practical evaluation - Analyse and practice exam technique	- General practical skills - Knife skills - Preparing fruit and vegetables - Use of cooker and hob - Cooking methods - Use of equipment - Evaluation skills Students will be able to - Identify, select, and break down and summarise key information - Recognise key terminology - Reflect, analyse, and plan through practical evaluation - Analyse and practice exam technique			
Assessment Formative	NEA 1 is internally assessed using AQA GCSE marking criteria. Section A	Completion of NEA 1 marked out of 30. NEA 2 is internally assessed using AQA GCSE marking criteria.	NEA 2 is internally assessed using AQA GCSE marking. Section B out of 18. Section C – 9	NEA 2 is internally assessed using AQA GCSE marking. Section D – 30. Section E – 9.	Development of food investigation task	



	and B marked out of 21.	Section A will be marked out of 6. Section B out of 18.	Section D – 30.	Final NEA marks sent to exam board out of 100.		
	Exam style questions during theory lessons assessed on food nutrition and health. 40 point test based on all theory content.	Exam style questions during theory lessons assessed on food nutrition and health. 40 point test based on all theory content.	Exam style questions during theory lessons assessed on food science. Mock exam out of 100.	Exam style questions during theory lessons assessed on food choice. 40 point test based on all theory content.	Revision for final exams.	
Assessment Summative			Food preparation task marked out of 50 – this will form 50% of overall summative grade		Final NEA grade will be added to written exam grade.	
			TRIAL EXAM. Pupils complete GCSE paper, the marks will be added to current NEA grade to give overall grade.		Pupils will complete final GCSE written exam.	
Homework	Preparation Pupils will be expected to complete independent revision. Practise Pupils will be given exam questions. Extension Pupils will be asked to create their own revision notes in appropriate styles to them to extend and consolidate learning.	Preparation Pupils will be expected to complete independent revision Practise Pupils will be given exam question based on the topic covered in this unit. Extension Pupils will be asked to create their own revision notes in appropriate styles to them to extend and consolidate learning.	Preparation Pupils will be expected to complete independent revision Practise Pupils will be given exam questions Extension - Pupils will be asked to create their own revision notes in appropriate styles to them to extend and consolidate learning.	Preparation Pupils will be expected to complete independent revision. Practise Pupils will be given exam questions. Extension Pupils will be asked to create their own revision notes in appropriate styles to them to extend and consolidate learning.	Preparation Pupils will be expected to complete independent revision Practise Pupils will be given exam questions Extension Pupils will be asked to create their own revision notes in appropriate styles to them to extend and consolidate learning.	