

KS4 Curriculum Overview: Food Year 11

Rationale: This year is based on completing the two NEA tasks and revision for the summer exam. NEA1 is released by the exam board in September and NEA 2 is released on 1 November. We work through these tasks under exam conditions for most of the year. Students are not allowed individual feedback so no FAR marking can take place linked to NEA work. The students use the knowledge they have gained in year 9 and 10 to complete the NEA1 and they use the NEA 2 mock they completed at the end of year 10 to help them with the NEA2.. Along side the NEA work, we set revision from the CGP revision guides and students complete set pages in the workbook. This work is taken in and marked and feedback is provided where appropriate. The students complete two PPEs – one in November and another one in February

Term / Length of Unit	Outline	Assessment	Home Learning	Resources	Knowledge/Skills End Points	Reading
Autumn (Sept-Oct)	<p><u>Feedback of PPE; Complete NEA2 Mock and Practical Focus</u></p> <p>Students will be asked to RAG the specification following feedback of their PPE at the end of year 10. This will form the basis of the theory revision next half term.</p> <p>Students will be given a couple of lessons to complete NEA2 Mock as this was disrupted at the end of Year 10. Work will be marked and then students will be given time to respond to FAR marking from NEA2 – this is vital as it is the only individual feedback they are given</p> <p>Theory work – Raising agents Students will have the opportunity to complete a variety of high order practical skills based around raising agents – this is vital as the students missed out on practical work in year 10 due to Covid..</p> <p>Students will be revising Macro and Micro nutrients for HL alongside the NEA and practical work</p>	Linked to HL	<p>Exam questions based on theory work covered.</p> <p>Revision for PPE1 based on areas for development identified in Year 10 PPE and RAG</p>	Variety of ingredients based on raising agent work (students to provide their own)	<p>AO1: Demonstrate knowledge and understanding of nutrition, food, cooking and preparation. AO2: Apply knowledge and understanding of nutrition, food, cooking and preparation</p> <p>Students' will demonstrate understanding of the working characteristics, functional and chemical properties of ingredients.</p>	<p>Knowledge organisers</p> <p>Exam Questions</p> <p>Key words</p>

Autumn (Nov-Dec)	<p><u>NEA 2 and PPE 1</u></p> <p>Complete any outstanding theory – Sensory analysis.</p> <p>Revision for PPE and feedback of PPE</p> <p>NEA 2 task shared with students. Students are given time to complete under exam conditions including 3 trial and test dishes</p>	Linked to HL	<p>Revision from CGP booklet including practice exam questions from the work book</p> <p>Revision for PPE1</p>	<p>GCSE Food Preparation and Nutrition Student Help Booklet NEA Task 2 : Food Investigation</p> <p>Exemplar materials</p> <p>Ingredients for practical work (students to provide their own)</p>	<p>AO1: Demonstrate knowledge and understanding of nutrition, food, cooking and preparation. AO2: Apply knowledge and understanding of nutrition, food, cooking and preparation AO3: Plan, prepare, cook and present dishes, combining appropriate techniques. AO4: Analyse and evaluate different aspects of nutrition, food, cooking and preparation including food made by themselves and others.</p> <p>Students will demonstrate knowledge, skills and understanding in relation to the planning, preparation, cooking, presentation of food and application of nutrition related to the chosen task. Students will prepare, cook and present a final menu of two dishes within a single period of no more than three hours, planning in advance how this will be achieved.</p>	<p>Exam Questions</p> <p>Key words</p> <p>Command words for Exam</p>
Spring (Jan-Feb)	<p><u>NEA 2 and PPE 2</u></p> <p>Students continue to work on NEA 2 under exam conditions including 3 trial and test dishes and a 3 hour practical where they complete 2 dishes independently.</p>	Linked to HL	<p>Revision from CGP booklet including practice exam questions from the work book</p> <p>Revision for PPE2</p>	<p>GCSE Food Preparation and Nutrition Student Help Booklet NEA Task 2</p> <p>Exemplar materials</p> <p>List of dishes with skill levels identified</p> <p>Ingredients for practical work (students to provide their own)</p>	<p>AO1: Demonstrate knowledge and understanding of nutrition, food, cooking and preparation. AO2: Apply knowledge and understanding of nutrition, food, cooking and preparation AO3: Plan, prepare, cook and present dishes, combining appropriate techniques. AO4: Analyse and evaluate different aspects of nutrition, food, cooking and preparation including food made by themselves and others.</p> <p>Students will demonstrate knowledge, skills and understanding in relation to the planning, preparation, cooking, presentation of food and application of nutrition related to the chosen task.</p>	<p>Exam Questions</p> <p>Key words</p> <p>Command words for Exam</p>

					Students will prepare, cook and present a final menu of two dishes within a single period of no more than three hours, planning in advance how this will be achieved.	
Spring (March-April)	<u>PPE 2 and revision for Summer exam</u> PPE 2 including feedback Students are given a couple of lessons to respond to general feedback for NEA 2 Revision	Linked to HL	Revision from CGP booklet including practice exam questions from the work book	Revision pps Revision booklet Science cards Games for revision carousel	AO1: Demonstrate knowledge and understanding of nutrition, food, cooking and preparation. AO2: Apply knowledge and understanding of nutrition, food, cooking and preparation AO4: Analyse and evaluate different aspects of nutrition, food, cooking and preparation including food made by themselves and others.	Exam Questions Key words Command words for Exam
Summer (April-May)	<u>Revision for Summer exam</u> Revision	Exam questions	Own revision depending on areas that need developing	Revision pps Revision booklet Science cards	AO1: Demonstrate knowledge and understanding of nutrition, food, cooking and preparation. AO2: Apply knowledge and understanding of nutrition, food, cooking and preparation AO4: Analyse and evaluate different aspects of nutrition, food, cooking and preparation including food made by themselves and others.	Knowledge Organisers