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| Subject Area : Food Preparation and Nutrition |
| Year Group : 11 | Unit of Work : |
| Half Term : 1 | Skills :NEA1Research skills – internet, books, etcAnalysis of researchWriting of hypothesis based on research completedDesigning practicals to be used to prove a specific hypothesisRecording results using various means (charts, tables, graphs, photographs etc).Analysis and interpretation of results leading to valid conclusions based on prior knowledge.Application of results and conclusions to their own food preparation skillsPractical skills:Perform practical investigations using a variety of practical skills |
| Reasons behind order of topic in this half term |
| Topic for NEA1 is released at start of September to allow students to complete this work |

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| Subject Area : Food Preparation and Nutrition |
| Year Group : 11 | Unit of Work : |
| Half Term : 2 | Skills :NEA2Research to collect relevant information based on a specific themeAnalysis of research leading to valid conclusionsFurther research of chosen topic leading to appropriate choices for practical work.Analysis of their own skills showing possible improvements.Practical Skills:Pupils are expected to demonstrate their ability to perform “complex” skills from the list of 12 skills groups presented by the exam board.Skill 1 - General practical skillsSkill 2 - Knife skillsSkill 3 - Preparing fruit and vegSkill 4 - Use of the cookerSkill 5 - Use of equipmentSkill 6 - Cooking methods Skill 7- prepare, combine and shapeSkill 8 - Sauce makingSkill 9 - Tenderise and MarinateSkill 10 - Making doughSkill 11 - Use raising agentsSkill 12 - Setting mixtures |
| Reasons behind order of topic in this half term |
| NEA2 is released at start of October to allow students to complete this work |

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| Subject Area : Food Preparation and Nutrition |
| Year Group : 11 | Unit of Work : |
| Half Term : 3 | Skills :NEA2Analysis of own practical skills leading to their choice of appropriate dishes for final practicalTime planning for their final practical.Recap and extend - Nutritional analysis skillsCostings of productsRecap and extend – sensory analysisCritical evaluation of their own work leading to valid improvementsPractical Skills:Pupils are expected to demonstrate their ability to perform “complex” skills from the list of 12 skills groups presented by the exam board. These skills must be shown across their 3 chosen dishes in their 3 hour practical exam session.Skill 1 - General practical skillsSkill 2 - Knife skillsSkill 3 - Preparing fruit and vegSkill 4 - Use of the cookerSkill 5 - Use of equipmentSkill 6 - Cooking methods Skill 7- prepare, combine and shapeSkill 8 - Sauce makingSkill 9 - Tenderise and MarinateSkill 10 - Making doughSkill 11 - Use raising agentsSkill 12 - Setting mixtures |
| Reasons behind order of topic in this half term |
| NEA2 is released at start of October to allow students to complete this work |

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| Subject Area : Food Preparation and Nutrition |
| Year Group : 11 | Unit of Work : |
| Half Term : 4 | Skills :NEA2 Recap and extend - Nutritional analysis skillsCostings of productsRecap and extend – sensory analysisCritical evaluation of their own work leading to valid improvementsSpecification section 5: Food provenanceWhere and how ingredients are caught, reared or grownEnvironmental issues associated with foodThe impact of food and food security on local and global markets and communitiesPrimary and secondary food productionHow processing affects sensory and nutritional properties of ingredientsTechnological developments to support better health and food production including food fortification and modified foods with health benefits and the efficacy of these. |
| Reasons behind order of topic in this half term |
| NEA2 needs to be finished for deadline day Specification section 5 to complete required course content after NEA tasks are completed – working in the exam specification order to fit in with text book, revision guides etc. |

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| Subject Area : Food Preparation and Nutrition |
| Year Group : 11 | Unit of Work : |
| Half Term : 5 | Skills :RevisionRecall - Students will recap all the topics in the specificationRevision skillsSelf-evaluation skills leading to focussed revision sessionsExam technique especially how to best answer longer style exam questions |
| Reasons behind order of topic in this half term |
| * To prepare students for the upcoming examination
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| Subject Area : Food Preparation and Nutrition |
| Year Group : 11 | Unit of Work : |
| Half Term : 6 | Skills : |
| Reasons behind order of topic in this half term |
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