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| Subject Area : Food Preparation and Nutrition | |
| Year Group : 11 | Unit of Work : |
| Half Term : 1 | Skills :  NEA1  Research skills – internet, books, etc  Analysis of research  Writing of hypothesis based on research completed  Designing practicals to be used to prove a specific hypothesis  Recording 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 skills  Practical 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 :  NEA2  Research to collect relevant information based on a specific theme  Analysis of research leading to valid conclusions  Further 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 skills  Skill 2 - Knife skills Skill 3 - Preparing fruit and veg  Skill 4 - Use of the cooker  Skill 5 - Use of equipment  Skill 6 - Cooking methods  Skill 7- prepare, combine and shape  Skill 8 - Sauce making  Skill 9 - Tenderise and Marinate  Skill 10 - Making dough  Skill 11 - Use raising agents  Skill 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 :  NEA2  Analysis of own practical skills leading to their choice of appropriate dishes for final practical  Time planning for their final practical.  Recap and extend - Nutritional analysis skills  Costings of products  Recap and extend – sensory analysis  Critical evaluation of their own work leading to valid 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. These skills must be shown across their 3 chosen dishes in their 3 hour practical exam session.  Skill 1 - General practical skills  Skill 2 - Knife skills Skill 3 - Preparing fruit and veg  Skill 4 - Use of the cooker  Skill 5 - Use of equipment  Skill 6 - Cooking methods  Skill 7- prepare, combine and shape  Skill 8 - Sauce making  Skill 9 - Tenderise and Marinate  Skill 10 - Making dough  Skill 11 - Use raising agents  Skill 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 skills  Costings of products  Recap and extend – sensory analysis  Critical evaluation of their own work leading to valid improvements  Specification section 5: Food provenance  Where and how ingredients are caught, reared or grown  Environmental issues associated with food  The impact of food and food security on local and global markets and communities  Primary and secondary food production  How processing affects sensory and nutritional properties of ingredients  Technological 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 :  Revision  Recall - Students will recap all the topics in the specification  Revision skills  Self-evaluation skills leading to focussed revision sessions  Exam 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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