

Subject Area : Food Preparation and Nutrition	
Year Group : 11 Half Term : 1	Unit of Work :
	<p>Skills :</p> <p>NEA1</p> <p>Research skills – internet, books, etc</p> <p>Analysis of research</p> <p>Writing of hypothesis based on research completed</p> <p>Designing practicals to be used to prove a specific hypothesis</p> <p>Recording results using various means (charts, tables, graphs, photographs etc).</p> <p>Analysis and interpretation of results leading to valid conclusions based on prior knowledge.</p> <p>Application of results and conclusions to their own food preparation skills</p> <p>Practical skills:</p> <p>Perform practical investigations using a variety of practical skills</p>
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	

Subject Area : Food Preparation and Nutrition	
Year Group : 11 Half Term : 2	Unit of Work :
	<p>Skills :</p> <p>NEA2</p> <p>Research to collect relevant information based on a specific theme</p> <p>Analysis of research leading to valid conclusions</p> <p>Further research of chosen topic leading to appropriate choices for practical work.</p> <p>Analysis of their own skills showing possible improvements.</p> <p>Practical Skills:</p> <p>Pupils are expected to demonstrate their ability to perform "complex" skills from the list of 12 skills groups presented by the exam board.</p> <p>Skill 1 - General practical skills</p> <p>Skill 2 - Knife skills</p> <p>Skill 3 - Preparing fruit and veg</p> <p>Skill 4 - Use of the cooker</p> <p>Skill 5 - Use of equipment</p> <p>Skill 6 - Cooking methods</p> <p>Skill 7- prepare, combine and shape</p> <p>Skill 8 - Sauce making</p> <p>Skill 9 - Tenderise and Marinate</p> <p>Skill 10 - Making dough</p> <p>Skill 11 - Use raising agents</p> <p>Skill 12 - Setting mixtures</p>
Reasons behind order of topic in this half term	
NEA2 is released at start of October to allow students to complete this work	

Subject Area : Food Preparation and Nutrition

Year Group : 11	Unit of Work :
Half Term : 3	<p>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</p> <p>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.</p> <p>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</p>
Reasons behind order of topic in this half term	
NEA2 is released at start of October to allow students to complete this work	

Subject Area : Food Preparation and Nutrition	
Year Group : 11 Half Term : 4	Unit of Work : 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.	

Subject Area : Food Preparation and Nutrition	
Year Group : 11 Half Term : 5	Unit of Work : 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	
<ul style="list-style-type: none"> To prepare students for the upcoming examination 	

Subject Area : Food Preparation and Nutrition	
Year Group : 11 Half Term : 6	Unit of Work : Skills :
Reasons behind order of topic in this half term	
<ul style="list-style-type: none"> 	