



Curriculum Map: Subject: Food, Preparation and Nutrition

Year 10

Term	Unit of Work	Knowledge and Skills	Assessment
1	3.2.1 Macronutrients 3.2.3 Nutrition and Health Food skills	3.2.3.1 Making informed choices for a varied and balanced diet 3.2.1.1 Protein 3.2.1.2 Fats 3.2.1.3 Carbohydrates H/W – variety of tasks and exam questions to reinforce learning from lesson and allow students to demonstrate understanding. Knowledge tested in end of term test	Literacy – introduction to long answer question. Why, how, what
2	3.2.2 Micronutrients 3.2.3 Nutrition and Health Food skills	3.2.2.1 Vitamins 3.2.2.2 Minerals 3.2.2.3 Water 3.2.3.2 Energy needs Mini NEA 1 investigation (focus hypothesis and research. Class investigation and analysis, evaluation) 3.5.3 Sensory evaluation H/W – variety of tasks and exam questions to reinforce learning from lesson and allow students to demonstrate understanding. Mini NEA 1 research tasks. Knowledge tested in end of term test	Term 1 test marked and walkthrough with students Literacy – research task for mini NEA. WHW
3	3.2.3. Nutrition and Health Food skills	3.2.3.3 How to carry out nutritional analysis 3.2.3.4 Diet, nutrition and health Mini NEA 2 task (class research, focus development) 3.5.2 British and international cuisines	Literacy – time plan and development End of term test – exam style questions to include long answer question
4	3.3 Food science Food skills	3.3.1 Cooking of food and heat transfer 3.3.2 Functional and chemical properties of food Mini NEA task (focus research, investigation and evaluation)	
5	3.4 Food Safety	3.4.1 Food spoilage and contamination 3.4.2 Principles of food safety	
6	3.5 Food Choice 3.6 Food Provenance	3.5.1 Factors affecting food choice 3.6.1 Environmental impact and sustainability of food	



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Year 11

Term	Unit of Work	Knowledge and Skills	Assessment
1	NEA 1	<p>Formal NEA 1 task set by exam board on 1st September</p> <p>4.3.5.1 Food investigation assessment</p> <p>Students will investigate the working characteristics and the functional and chemical properties of a particular ingredient through practical investigation. They will produce a report which will include research into 'how ingredients work and why'.</p> <p>Outcome: Written or electronic report including photographic evidence.</p> <p>The inclusion of photographic evidence is to mitigate against plagiarism and is for authentication purposes.</p> <p>Research, investigation, analysis and evaluation</p> <p>Completed under exam conditions</p> <p>HWK – exam style questions to include long answer question</p>	<p>Assessment: Students produce a report of between 1,500 – 2,000 words (approx. 6 – 8 sides of A4 or A3 equivalent). Practical investigations are a compulsory element of this non-exam assessment.</p> <p>Literacy – NEA 1 and long answer question</p>
2	3.6.2 Food Processing and Production Food skills	<p>3.6.2.1 Food production</p> <p>NEA 2 – food presentation skills, building framework for lower, medium and higher food skills.</p> <p>HWK – exam style questions and revision for mocks</p>	<p>Year 11 mock exam</p> <p>Literacy – long answer question in preparation for mock</p>
3	NEA 2	<p>Formal NEA 2 task set by exam board on November 1st</p> <p>4.3.6.1 Food preparation assessment</p> <p>In this task, students will prepare, cook and present a final menu of three dishes to meet the needs of a specific context. Students must select appropriate technical skills and processes and create 3 – 4 dishes to showcase their skills. They will then produce their final menu within a single period of no more than 3 hours, planning in advance how this will be achieved.</p> <p>Outcome: Written or electronic portfolio including photographic evidence authenticating the practical</p> <p>Outcomes. Photographic evidence of the three final dishes must be included.</p> <p>Research; Demonstrating technological skills; planning; making; evaluation -completed under exam conditions</p> <p>HWK – exam style questions and tasks to reinforce Year 10 subjects in order to prepare students for revision after NEA 2</p>	<p>Assessment: Students will produce a concise portfolio. Students will prepare, cook and present a final menu of three dishes within a single period of no more than 3 hours, planning in advance how this will be achieved. On completion of the making of the final dishes, students will analyse and evaluate the outcomes through sensory testing, nutritional analysis, costing and identify improvements to their dishes. The portfolio is not to exceed 20 sides of A4 or A3 equivalent. A menu is a selection of three dishes that are produced to meet the demands of the chosen task.</p>



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4	Exam Preparation Food Skills	<p>Prepare a revision program after auditing what areas of specification have already been covered effectively in Year 10 and prioritise any topics not covered by students which need revising.</p> <p>The following should be covered in this period:</p> <ul style="list-style-type: none">• how the written exam is organised• how to prepare for the written exam• the command words used in written exam• the types of questions that will be asked in a written exam including:• multiple choice• data response• structured question• open-ended response questions or free response questions. <p>HWK – revision tasks to reinforce topics covered in revision programme, devising revision tasks to be used in lessons, Seneca tasks</p>	<p>Assessment of revision topics using practise papers</p> <p>Literacy – Food based articles with comprehension tasks</p>
5	Exam Preparation Food Skills	<p>Continuation of revision programme from term 4</p> <p>HWK – revision tasks to reinforce topics covered in revision programme, devising revision tasks to be used in lessons, Seneca tasks</p>	<p>Assessment of revision topics using practise papers</p> <p>Literacy – Food based articles with comprehension tasks</p>
6		No content as course completed.	