

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. Alongside the NEA work, we set revision from the Clear Revise revision guide 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 NEA1</u></p> <p>Students will be given a lesson to review NEA1 & 2 Mock from Year 10 in preparation for the real coursework. This is vital as it is the only individual feedback they are given.</p> <p>Presentation techniques will be reviewed ahead of NEA 2 to assist with practical skills.</p> <p>Recap how to approach NEA1; NEA 1 task shared with students. Students are given time to complete under exam conditions</p> <p><u>This coursework is marked and assessed. This will count towards 15% of their GCSE grade.</u></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>	<p>NEA 2 mock feedback</p> <p>GCSE Food Preparation and Nutrition Student Help Booklet</p> <p>NEA Task 1: Food Investigation</p> <p>Ingredients for investigative work</p> <p>Presentation techniques</p> <p>Clear Revise revision guides</p> <p>Exam Questions</p>	<p>AO1: Demonstrate knowledge and understanding of nutrition, food, cooking and preparation.</p> <p>AO2: Apply knowledge and understanding of nutrition, food, cooking and preparation</p> <p>AO3: Plan, prepare, cook and present dishes, combining appropriate techniques.</p> <p>AO4: Analyse and evaluate different aspects of nutrition, food, cooking and preparation including food made by themselves and others.</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 1; NEA 2 and PPE 1</u></p> <p>Improvement of NEA1 following group feedback</p> <p>Revision for PPE and feedback of PPE</p>	Linked to HL	<p>Revision from Clear Revise revision guide</p> <p>including some Exam Questions linked to the</p>	<p>GCSE Food Preparation and Nutrition Student Help Booklet</p> <p>NEA Task 2 : Food preparation</p>	<p>AO1: Demonstrate knowledge and understanding of nutrition, food, cooking and preparation.</p> <p>AO2: Apply knowledge and understanding of nutrition, food, cooking and preparation</p>	<p>Exam Questions</p> <p>Key words</p> <p>Command words for Exam</p>

	<p>NEA 2 task shared with students. Students are given time to complete under exam conditions including minimum of 3 trial and final dishes.</p> <p>Most practical trial dishes are completed in this period.</p> <p><u>This coursework is marked and assessed. This will count towards 35% of their GCSE grade.</u></p>		<p>topic being studied. Some work may also be set on Seneca Learning</p> <p>Revision for PPE1</p>	<p>Exemplar materials</p> <p>Ingredients for practical work (students to provide their own)</p>	<p>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>	
Spring (Jan-Feb)	<p><u>NEA 2 and PPE 2</u></p> <p>NEA 2 task continued with students. Students continue to have time to complete under exam conditions including minimum of 3 trial and final dishes.</p> <p>Practical trial dishes are completed in this period.</p> <p>3 Final dishes with accompaniments in 3 hours to be completed in small groups, proposed dates week commencing 2nd March – TBC.</p> <p><u>This coursework is marked and assessed. This will count towards 35% of their GCSE grade.</u></p> <p>PPE 2 completed</p>	<p>Linked to HL</p> <p>Also Revision for PPE 2</p>	<p>Revision from Clear Revise revision guide including some Exam Questions linked to the topic being studied. Some work may also be set on Seneca Learning</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. Students will prepare, cook and present a final menu of three 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 (March-April)	<p><u>PPE 2 and revision for Summer exam</u></p> <p>NEA 2 task finished. Students continue to have time to complete under exam conditions including minimum of 3 trial and final dishes.</p> <p>3 Final dishes with accompaniments in 3 hours to be completed in small groups, proposed dates week commencing 2nd March – TBC.</p> <p><u>This coursework is marked and assessed. This will count towards 35% of their GCSE grade.</u></p> <p>PPE 2 feedback given - Students are given a couple of lessons to respond to general feedback for NEA 2</p> <p>Revision</p>	Linked to HL	<p>Revision from Clear Revise revision guide including some Exam Questions linked to the topic being studied.</p> <p>Some work may also be set on Seneca Learning</p>	<p>Revision pps</p> <p>Revision booklet</p> <p>Science cards</p> <p>Games for revision carousel</p>	<p>AO1: Demonstrate knowledge and understanding of nutrition, food, cooking and preparation.</p> <p>AO2: Apply knowledge and understanding of nutrition, food, cooking and preparation</p> <p>AO4: Analyse and evaluate different aspects of nutrition, food, cooking and preparation including food made by themselves and others.</p>	<p>Exam Questions</p> <p>Key words</p> <p>Command words for Exam</p>
Summer (April-June)	<p><u>Revision for Summer exam</u></p> <p>Revision</p>	Exam questions	<p>Own revision depending on areas that need developing</p>	<p>Revision pps</p> <p>Revision booklet</p> <p>Science cards</p>	<p>AO1: Demonstrate knowledge and understanding of nutrition, food, cooking and preparation.</p> <p>AO2: Apply knowledge and understanding of nutrition, food, cooking and preparation</p> <p>AO4: Analyse and evaluate different aspects of nutrition, food, cooking and preparation including food made by themselves and others.</p>	Knowledge Organisers