Food & Cookery: V-Certificate

Years 10 and 11 CURRICULUM ROADMAP

BEDE'S AMBITIOUS ACADEMIC FACULTIES

Post 16+

Live NEA (60% of Final Grade) Comprising of preparation and research; cooking and evaluating an amended recipe

Prepare for final NEA assessment; revise for external exam. Complete timed questions

SUMMER TERM

Mock NEA

External Exam (40% of Final Grade)

Produce dishes applying practical skills, time management and nutrition knowledge to complete NEA.

Brief for internal non-Exam Assessment (NEA) given

SPRING TERM

AUTUMN TERM

Y11

Research and plan menus for target group using nutritional, health, safety and food provenance knowledge.

Recipe amendment, development, and evaluation.

SUMMER TERM

Menu and action planning for completed dishes

Factors affecting food choice. Apply nutrition and practical knowledge when planning dishes for specific groups or dietary need.



SPRING TERM



Food groups, key nutrients and a balanced diet.

Food preparation, cooking skills and techniques.

Food Legislation and Food Provenance

Y10

AUTUMN TERM

Health and safety relating to food, nutrition, and the cooking environment.

Food preparation, cooking skills and techniques.



Exam Board: NCFE - Level 1/2 Technical Award