

GCSE Food Preparation and Nutrition

Year 11 Curriculum Map

Autumn 1	Spring 1	Summer 1
<p>Food Investigation: Research NEA 1 Coursework task 1 – 15 hours</p> <p>Key Content: Research and plan a scientific investigation which will assess the knowledge, skills and understanding of a scientific principal underlying the preparation and cooking of food. E.g. investigate the properties of different fats needed to achieve the perfect shortcrust pastry. Self-organisation, planning and independence Research techniques, surveys and bias Applying understanding the nutritional, medical and ethical needs of different groups Numeracy link - Plotting line and scatter graphs, correlations, reaction rates and variables. Raising agents fractions of a quantity. Patterns.</p>	<p>Food Preparation: Research and Trialling NEA 2 Coursework task 2 – 15 hours</p> <p>Key Content: Investigate and plan the task (to include trialling and testing) using a range of research skills to demonstrate knowledge and understanding in the choice of dishes when selecting a final menu. Demonstrating independent life skills in terms of cooking, hygiene and personal organisation. Develop the ability to criticise, evaluate and improve their own work Numeracy link - Formulae – applying formulae to baking/simple products. Surveys, bias and data graphical presentation – bar, line, graphs.</p>	<p>Exam Practice and Revision</p> <p>Key Content: Analyse and evaluate different aspects of nutrition, food and preparation, including food made by other students.</p> <p>Independent study and organisation Study skills Exam preparation Revision skills Answering extended questions</p> <p>Numeracy Link - Venn diagrams target groups and preferences. Applying maths to numeracy based exam questions (ratio, Weights and measures etc)</p>
Autumn 2	Spring 2	Summer 2
<p>Food Investigation: Experiments NEA 1 To apply practical knowledge to develop dish ideas for a variety of briefs</p> <p>Key Content: Investigate the working characteristics, function and chemical properties of ingredients through practical experimentation and use the findings to achieve a particular result, assessed against the learner's hypothesis.</p> <p>Numeracy link- Biscuit circumference/Mass/Density, volume of a cylinder, cuboid./surface area. 3D shapes.</p>	<p>The Food Preparation: Practical's NEA 2 Coursework task 2 – 10 hours</p> <p>Key Content: Plan, prepare and cook three dishes that meets the needs of the brief showcasing appropriate skills and techniques. E.g. Cook 3 dishes that could be served on a themed menu to promote the cuisine of a specific country. Evaluate the technical skills demonstrated. Numeracy link- graphical presentation of data- pie charts etc Making comparisons from data and charts/graphs from target group feedback.</p>	