



Year 11 Food Preparation & Nutrition

Subject Leader: Mrs Helen Woodrow

Exam Board: EDUQAS

Food and Nutrition in our school will equip students with the knowledge, understanding and skills required to cook and apply the principles of food science, nutrition and healthy eating. The curriculum will encourage students to cook and enable them to make informed decisions about a wide range of further learning opportunities and career pathways as well as develop vital life skills that enable them to feed themselves and others affordably and nutritiously, now and later in life promoting social engagement as well as good health and long life. We aim to foster their understanding of the essential role that food plays in society, how to eat well and to share their love of food with others so that they talk passionately about the ingredients and sensory appeal of dishes they cook.

Topics to be covered in Year 11

	Term 1	Term 2	Term 3
Topics to be covered	<p>NEA1 – Research, plan and carry out 1st draft, completed by October half term.</p> <p>Return from half term: Improvements to NEA 1.</p> <p>November NEA 2 released: research, trial and test.</p> <p>Revision for Mock Exams.</p>	<p>NEA2 – Continuous research, write up plan of action trial and carry out task Practical skills.</p> <p>Practical exams for NEA 2 before February half term.</p> <p>Evaluation of NEA 2 practical exam.</p>	Revision and Exam Preparation
Key vocabulary	<p>Hypothesis</p> <p>Research methods</p> <p>Primary and secondary research methods</p> <p>Planning</p> <p>Fair test</p> <p>Variables</p> <p>Sensory testing</p> <p>Recording</p> <p>Evaluation</p>	<p>Research methods</p> <p>Primary and secondary research methods</p> <p>Planning / time plan</p> <p>Ingredients</p> <p>Evaluation</p>	Key words from the whole course
Skills to be developed	<p>Develop research methods for science investigation</p> <p>Planning of investigation</p> <p>Practical investigation</p> <p>Methods of recording data and sensory testing</p> <p>Evaluative</p>	<p>Develop research methods for NEA 2</p> <p>Planning of investigation</p> <p>Practical investigation</p> <p>Methods of recording data and sensory testing</p> <p>Evaluative</p>	<p>Revision techniques</p> <p>Command words</p> <p>Exam paper practice and techniques</p>
Opportunities for revisiting previous learning	Practice NEA's from previous 2 years	<p>Practical skills developed over the past year</p> <p>NEA 2 practice from year 10</p>	Revision of all the course material
When will formal assessment of progress take place?	<p>NEA 1 – November (submitted to EDUQAS in May)</p> <p>Summative assessment</p>	<p>NEA 2 – Feb (submitted to EDUQAS in May)</p> <p>Summative assessment</p>	GCSE end of course external exam (June)

Year 11 Useful Resources

Website Links:

https://www.edugas.co.uk/qualifications/food-preparation-and-nutrition-gcse/#tab_overview

<https://www.foodafactoflife.org.uk/>

www.bbc.co.uk/bitesize/subjects/zdn9jhy

<https://www.ifst.org/lovefoodscience.org>

Marking, Assessment and Feedback

Over the course of an academic year students will complete a number of formal assessments, these will be used to assess where students are in their learning journey.

Information from these assessments could be used when making decisions regarding setting of students, reporting progress home and predicting outcome. Written teacher feedback will be provided. During lessons we will also evaluate students' learning through a range of activities including quizzes, class discussions, detailed questioning and other strategies. Through this, students will know where they are in their learning journey and what they need to do next to make further progress.

Homework

Homework will be set using the online platform Go 4 Schools.

Homework tasks are designed to prepare students for future learning or consolidate work completed in the classroom. It will be clear what should be handed in, when it should be handed in and how it should be handed in.

Contact Information

If you would like to contact the Design and Technology Department please email: design@gilberd.com.

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