

Food Preparation and Nutrition @ WBS Year 11 Roadmap

Subject Aim: The course aim is to assist students to master the skills, knowledge and understanding needed for the AQA GCSE (9-1) in Food preparation and Nutrition. It focuses on practical cooking skills which will help the students development of the understanding of nutrition, food provenance and the working characteristics of food.

	TOPICS NEA1 and NEA2	ASSESSMENT IN YEAR 11
First term	<p>On returning from summer students will conclude the Food production topic and complete a written assessment on this topic. They will also have a mock paper to complete in exam conditions.</p> <p>NEA1 is released from exam board in September. This is a food investigation which consists of a 2000-word report for their chosen investigation task. Students will commence work on this NEA1 and carry out a range of three different experiments, writing up their findings and drawing conclusions. This will be completed after returning from the half term.</p> <p>NEA2 is released from the exam board in November. Students will select one brief out of the three possibilities and then will start their research into their chosen area. They will also complete a range of practical dishes to meet the needs of their chosen task.</p>	<p>Examination board: AQA. Syllabus code: 8585. Link to examination board: aqa.org.uk One examination paper lasting 1hour and 45 minutes which tests the knowledge and understanding of food technology which has been taught throughout yr.10. This will be sat at the end of year 11 (50% of the total GCSE) and two pieces of NEAs which are also completed during Yr. 11 (50% of the total GCSE). NEA1 Food investigation 15% of the total GCSE NEA2 Food Preparation 35% of the total GCSE. As part of the NEA2 a final practical session will be completed which will take place over 3 hours. A number of mock papers will run throughout the year to consolidate students learning in preparation for their final examination.</p>
Second Term	<p>TOPICS three and four</p> <p>Pupils will complete the planning and time plan section of their NEA2 and prepare for their final practical. The final practical will be a three-hour session, carried out under exam conditions set out by AQA. In this time the students have to prepare and present three dishes which show a range of different high level skills and techniques and pay special attention to the presentation of their work.</p> <p>After the final practical students will evaluate and conclude their NEA2</p>	<p>HOMEWORK IN YEAR 11</p> <p>Homework plays a very important role in helping students to develop links between theory and practical work. Homework tasks will be set in accordance with AQA guidelines for the completion of areas of the students NEA tasks at home. Work will be marked using the assessment criteria set out for the NEAs by AQA. It is vital that all deadlines set for completion of work are met.</p>
Term three	<p>TOPICS five and six</p> <p>Attention will now return back to theory work and the final examination. Revision on all areas covered in yr.10 will commence and a series of past papers will be completed in preparation for the student's final examination.</p> <p>After school sessions will be run to assist students in their revision process.</p>	<p>REVISION FOR ASSESSMENTS IN YEAR 11</p> <p>Students are encouraged to produce revision materials after each topic is completed to assist with the revision for their final GCSE examination. To complete their revision materials students can use their exercise books and other websites e.g. British Nutrition Foundation - nutrition.org.uk and the AQA website to view the full specification, students can also view past papers on here to aid their revision. Food Technology students can practise their dishes</p>

at home prior to the lesson to help develop confidence and pace, especially before their final 3 hour assessed practical.

ENRICHMENT THEMES IN YEAR 11

SMSC and British Values: Please see The Creative Designs Department's SMSC Document. Throughout the course students will discuss various food related careers and what skills are linked to real jobs in food science sector and food industries. This will be driven by certain aspects of the specification content. Cultural Capital: Students will study Food from a lifestyle and economics point of view to understand the effects it can potentially place on your diet and nutritional intake if you have little nutritional knowledge and understanding but will also highlight factors to resolve that. Students will also view and study all social, economic, cultural and medical groups from a variety of backgrounds so that they can be encouraged to emphasise and relate to others demonstrating that they can also achieve their aspirational dreams irrespective of their own background. Extra curriculum lessons will also run every week to help support students with their theory, NEA and practical work and it is essential students use these facilities to reach their potential grades.

Where Next?

Final GCSE grades will be released in August.