

## Year 11 Food Preparation and Nutrition

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Topics	NEA1 - The Food Investigation Assessment	NEA2 - The Food Preparation Assessment (Research, selection, recipe trialling)	NEA2 - The Food Preparation Assessment (Time planning, reasons for choice and practical assessment)	NEA2 - The Food Preparation Assessment (evaluation and completion)	Revision and examination preparation	Examination
Assessment	NEA1 marking	NEA2 - section A assessment	NEA2 - Section B assessment	NEA2 - Section C assessment	Exam	

Building on Prior Learning	Year 11 combines knowledge and understanding developed in KS3 and Yr10 food. Students will apply their knowledge of scientific principles to create their own investigation for NEA1. This equates to 15% of their GCSE. Students will then consolidate their knowledge of dietary groups and commodities within NEA2; they will demonstrate their practical skills for their practical assessment and evaluate their performance. This equates to 35% of their GCSE. The remainder of the year is spent preparing for their examination worth 50% of their GCSE.
Links with other subjects	This subject links with Art (designing skills), Business (income, economy, industry) Biology and Chemistry (heat transfer, GM foods, chemical structures, chemical reactions, investigations) English (sensory descriptors, literacy links, extended writing) French (culinary terms), Geography (food provenance and climate), ICT (word processing, research, graphs and data processing), Maths (weights and measures, quantities, costings, graphs, analysis of data), PE (nutrition), RE (religious cultures and cuisines)
Extracurricular opportunities	Strong links with the Duke of Edinburgh award - use of facilities and assessments
A successful learner in this subject will demonstrate	Confidence, precision and independence in the kitchen, using a range of cooking methods, pieces of equipment and food styling techniques. An ability to create a scientific experiment, explore a current food issue/commodity and write a comprehensive portfolio of evidence for submission to the exam board.
Impact on personal development	Students will also learn how to research and synthesise information opening up a wide range of opportunities to trial and test a range of ingredients and methods. Students will learn how to work on their own and in a team environment, being responsible for their time management, planning and production. Students are encouraged to minimise food waste and be mindful of their use of resources and ingredients, and have a positive impact on society from a moral and ethical perspective. Furthering this students can go on to study Level 3 Food Science and Nutrition in 6 <sup>th</sup> form.

### Ways to support student learning in this subject

- Support students to cook and wash up regularly at home on their own or with family/friends.
- Monitoring weekly written tasks - set on ePraise. Ask your child what the NEA assessments are about. Help them research the topics - background work can be carried out at home. Read and discuss the letter and marking criteria sent home and the "JQC Guidelines for Candidates" document
- Read books, magazines and articles about creating food
- Use of media to increase exposure to food related aspects eg. Great British Bake off, Inside the Factory, Eat Well for Less, MasterChef, Quest food industry videos, you tube etc.
- Encourage students to try new foods and encouraging healthy eating at home
- Discuss career opportunities relating to food. In 2017 29.7% of workers in the UK were employed in the public administration, education and health, 18.7% were employed in distribution, hotels and restaurants and 9.3% in manufacturing and 1.1% in agriculture and fishing. <https://www.ethnicity-facts-figures.service.gov.uk/work-pay-and-benefits/employment/employment-by-sector/latest>
- Ensure students have ingredients for the assessment day/s
- Buy a revision guide - "WJEC Eduqas GCSE 9-1 Food Preparation and Nutrition All-in-One Revision and Practice" by Collins publishing is useful, as is "Eduqas GCSE Food Preparation and Nutrition: Revision Guide" by Illuminate Publishing
- Ask your child for the subject revision list and devise a revision timetable together covering all topics. Ensure timetable is being followed
- Provide a range of revision materials eg cue cards, A3 paper, post it notes, highlighters
- Encourage attendance at intervention and revision sessions