



# Food Preparation and Nutrition Long Term Plan Year 11 2019/20

## Temperance Term

W/C	2nd September	9th September	16th September	23rd September	30th September	7th October	14th October	21st October
Topic	<b>Introduction</b>	<b>Food Science</b>	<b>Macro and Micro Nutrients</b>	<b>GCSE Practical Skills</b>	<b>NEA Coursework</b>			
	Induction to course Health, Safety and Hygiene Course specification, assessment and tasks Introduction to NEA Coursework	Understanding the definitions and backgrounds of key food science terminology	Recap on Macro and Micro nutrients, applications within both diet and practical methods. How can these be applied in practical dishes.	Understand and demonstrate the 12 skills needed within NEA coursework. State practical methods of application and recipes that can be used to demonstrate skills.	NEA 1 practical INVESTIGATION Task 1- Food investigation			
Challenge		Demonstrate 1 of the top 3 complex terms to demonstrate	Carbohydrate dish must be balanced with other macro and micro nutrients to complete a full dish	Demonstrate 6-8 skills	NEA criteria met for section A	NEA criteria met for section B	NEA criteria met for section B	NEA criteria met for section C
Assessment		Self/Peer assessment on set criteria	Online quiz assessment – marks given at end of quiz	Self/Peer assessment on set criteria	Teacher assessed within guidelines with exam board	Teacher assessed within guidelines with exam board	Teacher assessed within guidelines with exam board	Teacher assessed within guidelines with exam board
<b>W/C</b>	<b>HALF TERM</b>	<b>4th November</b>	<b>11th November</b>	<b>18th November</b>	<b>25th November</b>	<b>2nd December</b>	<b>9th December</b>	<b>CHRISTMAS</b>
Topic		<b>Food Safety Certification</b>		<b>NEA Coursework</b>		<b>Assessment</b>		
		Food Safety certificate – Unit based food safety certificate L2		NEA 2 Task 2- Food preparation assessment		Revision for FPN exam		
Challenge		Reach all questions completed in modules		NEA criteria met for section A		Reach top band marking in practice questions – use improvements from previous questions		
Assessment		Online assessment		Teacher assessed within guidelines with exam board		Year 11 Mock Exams		

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## Justice Term

<b>W/C</b>	6 <sup>th</sup> January	13 <sup>th</sup> January	20 <sup>th</sup> January	27 <sup>th</sup> January	3 <sup>rd</sup> February	10 <sup>th</sup> February	<b>HALF TERM</b>
Topic	<b>NEA Coursework</b>						
	NEA 2 Task 2- Food preparation assessment						
Challenge	NEA criteria met for section B			NEA criteria met for section C		NEA criteria met for section D	
Assessment	Teacher assessed within guidelines with exam board						
<b>W/C</b>	24 <sup>th</sup> February	2 <sup>nd</sup> March	9 <sup>th</sup> March	16 <sup>th</sup> March	23 <sup>rd</sup> March	30 <sup>th</sup> March	<b>EASTER</b>
Topic	<b>Assessment</b>	<b>NEA Coursework</b>		<b>Commodities</b>	<b>Nutritional analysis</b>	<b>Food H&amp;S</b>	
	Revision for FPN exam	NEA 2 Task 2- Food preparation assessment		Revision on commodities, why they are needed, application and preparation needed.	Analyse, evaluate and critique nutritional charts based on GCSE Exam style questions. (12 marks) How to answer a 12 mark question. Exam techniques	Revision on Food H&S. Why is it needed, practical methods and application. Practical- chicken burger	
Challenge	Reach top band marking in practice questions – use improvements from previous questions	NEA criteria met for section E		State the functional properties of 3 commodities	Analyse and argue in favour of one chart	Create a safety chart based on practical methods	
Assessment	Year 11 Mock Exams	Teacher assessed within guidelines with exam board		Self/Peer assessment on set criteria			

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## Courage Term

W/C	20 <sup>th</sup> April	27 <sup>th</sup> April	4 <sup>th</sup> May	11 <sup>th</sup> May	18 <sup>th</sup> May	<b>HALF TERM</b>
Topic	Food Science	Personalised Revision		Year 11 on bespoke revision timetable		
	Revision on Food science. Why is it needed, practical methods and application. Key terminology needed and ways to remember Practical- energy muffins	Students personalised revision tasks based on areas of strength and weakness. 1-1 sessions with teacher and personalised revision pack given				
Challenge	Demonstrate practical methods of food science and explain the chemical breakdown	Use challenge tasks in revision pack based on student needs				
Assessment	Self/Peer assessment on set criteria			GCSE Exams		
W/C	1 <sup>st</sup> June	8 <sup>th</sup> June	15 <sup>th</sup> June	22 <sup>nd</sup> June	29 <sup>th</sup> June	6 <sup>th</sup> July
Topic	Year 11 on optional revision timetable	Year 11 on study leave				
Challenge						
Assessment						