

• **Autumn Term 1**

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	HALF TERM	
Topic	NEA 1 – investigation 15% of total GCSE grade DEADLINE 17th October 2026									
Challenge Objective and Content (for all learners)	Introduction to GCSE. Expectations and guidance Understand the requirements of the Year 11 course including: food investigation task, food preparation task, final exam. Practical- Free cook or Apple pie- Presentation and garnishing focus – may change as completed in yr10 summer term	Issue AQA food investigation tasks. Students to select one task to investigate further as NEA. The food investigation: 10 hours carry out a wide range of appropriate practical investigations, linking directly to hypothesis/ prediction - work under controlled conditions to undertake the practical investigations. - Research - Planning investigations - Practical investigations- ingredients provided - Evaluation and analysis								NEA 1 to be submitted by 17th October 2026
Inspire Opportunities- Homework/ theory topics- Seneca	Working characteristics & functions of ingredients (proteins, starch, gluten, fats, eggs, raising agents)		Food science and heat transfer (gelatinisation, coagulation, dextrinisation, caramelisation, emulsions)		Nutrition and health (macro/micronutrients, dietary needs, deficiencies, excesses)		Food choice (religion, ethics, culture, allergies, intolerances, cost, sustainability)			
Assessment Opportunities	CONTROLLED ASSESSMENT- Verbal feedback and written feedback may only be provided by the teacher at a whole class level. Submissions for NEA 1 will be marked, and students provided with generic feedback in line with the AQA exam board and JCQ assessment requirements.									

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	U I R - S
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NB. Following AQA scheme of learning <https://filestore.aqa.org.uk/resources/food/AQA-8585-YR11-SOW.PDF>

Topic	NEA 2 – 35% of Total GCSE grade Investigation- Section A-B		
Challenge Objective and Content (for all learners)	The food investigation, section A Plan and carry out research into chosen life stage, dietary group or culinary tradition. Develop research skills to gather and use primary and secondary sources of information. Develop analysis and evaluation skills and explain how findings will influence practical investigations. Present research in a concise and effectively communicated portfolio of work. Plan relevant and appropriate practical activities. Food preparation task, section B Select a range of three or four suitable dishes to trial further. Justify choices and explain suitability, creativity and technical skill. Record evidence of the choice of dishes made during the technical skills demonstration.		
Inspire Opportunities- Homework/ theory topics	Food safety (food poisoning bacteria, cross-contamination, temperature control, HACCP)	Food provenance, production and sustainability	MOCK EXAMS - Exam technique using mixed AQA questions
Assessment Opportunities	CONTROLLED ASSESMENT- Verbal feedback and written feedback may only be provided by the teacher at a whole class level. Submissions for NEA 1 will be marked, and students provided with generic feedback in line with the AQA exam board and JCQ assessment requirements.		

Spring Term 1

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	HALF TERM
Topic	NEA 2 – investigation						
Challenge Objective and Content (for all learners)	Food preparation task, section C Select suitable final dishes to make for the three-hour making session. Produce a three-hour time plan that includes food safety. Justify reasons for choice of final dishes and menu with reference to skills, ingredients, nutrition, cooking methods, costs, provenance, sensory properties and portion size. 2-3 skills trials - Ingredients provided by student						
Inspire Opportunities- Homework/ theory topics	NEA 2-Preparation for Skills trial 1		NEA 2-Preparation for Skills trial 1		NEA 2-Preparation for Skills trial 1		
Assessment Opportunities	CONTROLLED ASSESSMENT- Verbal feedback and written feedback may only be provided by the teacher at a whole class level. Submissions for NEA 1 will be marked, and students provided with generic feedback in line with the AQA exam board and JCQ assessment requirements.						

	Week 1	Week 2	Week 3	Week 4	Week 5	EASTER
Topic	NEA 2 – investigation					

NB. Following AQA scheme of learning <https://filestore.aqa.org.uk/resources/food/AQA-8585-YR11-SOW.PDF>

Challenge Objective and Content (for all learners)	Practical exam WC/08/02/27 Practical exam Prepare, cook and serve three final dishes in one three-hour making session demonstrating some complexity and challenge	Food preparation task, section E Carry out sensory testing of the final dishes. Carry out nutritional analysis of final dish. Compare nutritional profile of dish against Dietary Reference Values for target group. Cost the final dishes. Evaluate the success of the dishes and identify improvements NEA 2 DEADLINE- Complete report 05/03/25	Feedback and mop up of NEA 2 Exam technique using mixed AQA questions	EXAM preparation- Working characteristics and chemical properties of food	EXAM preparation- Working characteristics and chemical properties of food		
		NEA 2- Skills trial evaluation Planning final menu- Dovetailed time plan		Additional revision resources will be given via Google classroom and Seneca to support exam preparation			
		CONTROLLED ASSESMENT- Verbal feedback and written feedback may only be provided by the teacher at a whole class level. Submissions for NEA 1 will be marked, and students provided with generic feedback in line with the AQA exam board and JCQ assessment requirements.					
Assessment Opportunities							

Summer Term 1

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	HALF TERM
Topic	Specific revision targeted to student needs Revision for final exam The following will be covered in this period: how the written exam is organised how to prepare for the written exam the command words used in written exam the types of questions that will be asked in a written exam including: - multiple choice - data response - structured question - open-ended response questions or free response questions							
Challenge Objective and Content (for all learners)	EXAM preparation- Working characteristics and chemical properties of food cont.	EXAM preparation- Nutrition and health	EXAM preparation- Nutrition and health	EXAM preparation- Food choice	EXAM preparation- Food safety	EXAM preparation- Food science	EXAM preparation- Food science	
Inspire Opportunities- Homework/ theory topics	Additional revision resources will be given via Google classroom and Seneca to support exam preparation							
Assessment Opportunities								

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	SUMMER
Topic							
Challenge Objective and Content (for all learners)							
Inspire Opportunities							
Assessment Opportunities							