

Food Preparation and Nutrition Long Term Plan Year 11

Temperance Term

W/C	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	HALF TERM
Topic	Introduction	AQA NEA 1- Food Science						
Core	Induction to course <ul style="list-style-type: none"> Health, Safety and Hygiene Year 10 evaluation/ reminding practical Course specification, assessment and tasks Introduction to NEA Coursework and AQA set questions- signed form of understanding 	NEA 1 <ul style="list-style-type: none"> Understanding the definitions and backgrounds of key food science terminology Students choose 1 food science question from AQA set of 3 to research and plan experiments (Section A) 3 experiments (minimum) will be carried out into chosen question (chosen by students) (Section B) Evaluation of findings and improvements (Section C) Hand in of first NEA and signed off with consent sheet. 						
Challenge	Teach year 7 students core Health and safety practices through filming staged incidents. HW- H&S profile for revision folder	Top GCSE band criteria as stated in the AQA specification HW- Key terminology sheet and investigation	Top GCSE band criteria as stated in the AQA specification HW- Carbohydrates profile	Top GCSE band criteria as stated in the AQA specification HW- GCSE skills profile with images/ descriptions of application	Top GCSE band criteria as stated in the AQA specification HW- Protein profile	Top GCSE band criteria as stated in the AQA specification HW- Fruit and vegetable profile		
Assessment	TVF	Teacher assessed within guidelines with exam board						

W/C	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13	CHRISTMAS
Topic	NEA 2				Mock exam/ Assessment		
Core	NEA 2 - Section A research <ul style="list-style-type: none"> Task questions selected from AQA bank of questions Analysing the task through mind-mapping or key words. Prior knowledge should be stated. Questionnaire focussing on task and analysis of the results. Independent research into chosen task 		NEA 2 - Section B research <ul style="list-style-type: none"> Aware of different technical skills: basic, medium and complex Prior knowledge should be stated. Three practical dishes created based on research into question Provide evidence of a review of technical skills, through evaluation, and how these skills will be used in the final three dishes Evaluation against nutrition, sensory properties and improvement of skill 		Mock Food Preparation and Nutrition exam- 1hr 45min Students may be off timetable for other mock assessments Revision against specification: <ul style="list-style-type: none"> Food, nutrition and health Food science Food safety Food choice Food provenance 		
Challenge	Top GCSE band criteria as stated in the AQA specification HW- Food safety revision		Top GCSE band criteria as stated in the AQA specification HW- General research into task dishes and draft notes written		Revision for FPN Mock exam (top bracket answers) HW- Revision		
Assessment	Reach all questions completed in modules		Teacher assessed within guidelines with exam board	Teacher assessed within guidelines with exam board	Reach top band marking in practice questions – use improvements from previous questions		

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Justice Term

W/C	Week 14	Week 15	Week 16	Week 17	Week 18	Week 19	HALF TERM
Topic	NEA Coursework			NEA Coursework		NEA Coursework	
Core	NEA 2 skills check- Section B, technical skills- continue <ul style="list-style-type: none"> Aware of different technical skills: basic, medium and complex Prior knowledge should be stated. Three practical dishes created based on research into question Provide evidence of a review of technical skills, through evaluation, and how these skills will be used in the final three dishes Evaluation against nutrition, sensory properties and improvement of skill 			NEA 2 skills check- Section C, Planning for the final menu <ul style="list-style-type: none"> Justify the appropriateness of the final dishes in terms of eg technical skills, nutrition, ingredients, cooking methods, food provenance, sensory properties and portion size Produce a detailed time plan for the production of the final three dishes including appropriate techniques. Within the plan, food safety principles will be demonstrated when storing, preparing, cooking and presenting the final dishes Demonstrate appropriate use of the three hours to dovetail tasks to prepare, cook and present the final three dishes Not allowed to repeat any dishes from the 'demonstrating technical skills' stage when making their final menu. 		NEA 2 skills check- Section D, Making the final dishes <ul style="list-style-type: none"> Selection and use of equipment for different technical skills in the preparation and cooking of the final three dishes Knowledge and application of food safety principles (including temperature control) when storing, preparing, cooking and presenting the final three dishes Selection, knowledge and use of ingredients when producing different dishes Appropriate use of the three hours to demonstrate: technical skills, processes and the use of equipment Execution of a range of technical skills with accuracy and good judgement with regard to cooking times and methods and the sensory properties of each dish Organisation and good planning using the time plan and linking tasks within the 3 hours A range of finishing techniques to produce a high standard of presentation of the final dishes 	
Challenge	Top GCSE band criteria as stated in the AQA specification HW- Ingredients and recipe resourcing			Top GCSE band criteria as stated in the AQA specification HW- Time plan rough draft		Top GCSE band criteria as stated in the AQA specification HW- Ingredients and recipe resourcing	
Assessment	Teacher assessed within guidelines with exam board			Teacher assessed within guidelines with exam board		Teacher assessed within guidelines with exam board	

W/C	Week 20	Week 21	Week 22	Week 23	Week 24	Week 25	EASTER
Topic	Assessment	NEA Coursework			Nutritional analysis	Food H&S	
Core	Revision for FPN exam	NEA 2 skills check- Section E, Analyse and Evaluate <ul style="list-style-type: none"> Record and analyse the sensory properties (taste, texture, aroma and appearance) of the three final practical dishes <ul style="list-style-type: none"> Carry out nutritional analysis of the three final dishes <ul style="list-style-type: none"> Analyse the cost of the three final dishes. Final Hand in of NEA2- Sign off consent form.			<ul style="list-style-type: none"> Analyse, evaluate and critique nutritional charts based on GCSE Exam style questions. (12 marks) How to answer a 12 mark question. Revision on commodities, why they are needed, application and preparation needed. Practical- Chicken Burger 	<ul style="list-style-type: none"> 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	Top GCSE band criteria as stated in the AQA specification HW- Evaluation rough draft/ final check of NEA2		Top GCSE band criteria as stated in the AQA specification HW- Commodities profile	Analyse and argue in favour of one chart HW- Nutritional analysis revision	Create a safety chart based on practical methods HW- Food H&S revision	
Assessment	Year 11 Mock Exams	Teacher assessed within guidelines with exam board		Self/Peer assessment on set criteria	Self/Peer assessment on set criteria	Self/Peer assessment on set criteria	

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Courage Term

W/C	Week 26	Week 27	Week 28	Week 29	Week 30	Week 31	HALF TERM
Topic	Food Science	Personalised Revision					
Core	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 HW- Key words revision	Use challenge tasks in revision pack based on student needs HW- Personalised revision	Reach top band marking in practice questions – use improvements from previous questions HW- Personalised revision		Use challenge tasks in revision pack based on student needs HW- Personalised revision		
Assessment	Self/Peer assessment on set criteria	Self/Peer assessment on set criteria	GCSE Exams				

W/C	Week 32	Week 33	Week 34	Week 35	Week 36	Week 37	SUMMER
Topic	Year 11 on study leave						
Core							
Challenge							
Assessment							