

Food Preparation and Nutrition Long Term Plan Year 11 2021-22

Temperance Term

W/C	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	HALF TERM
Topic	Introduction	Food Science	Macro and Micro Nutrients	GCSE Practical Skills	NEA2 Skills Coursework		NEA2 Skills Coursework	
Core	Induction to course <ul style="list-style-type: none"> Health, Safety and Hygiene Course specification, assessment and tasks Introduction to NEA Coursework and AQA set questions 	Preparation for homework, How to include food science in NEA2. <ul style="list-style-type: none"> Understanding the definitions and backgrounds of key food science terminology Practical- students choose 1 food science term to demonstrate 	Recap on Macro and Micro nutrients <ul style="list-style-type: none"> Applications within both diet and practical methods. How can these be applied in practical dishes Practical – carbohydrate dish linked to AQA question 	The 12 GCSE skills and applications <ul style="list-style-type: none"> Understand and demonstrate the 12 skills needed within NEA coursework. State practical methods of application and recipes that can be used to demonstrate skills. Practical- Student choice, dish demonstrating at last 4 skills. 	NEA 2 skills check and introduction to questions <ul style="list-style-type: none"> Brief read and tasks broken down into subject criteria Chosen task selected by individual students Task analysed and research plan produced. 		NEA 2 skills check- Section A research <ul style="list-style-type: none"> 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 task 	
Challenge	Teach year 7 students core Health and safety practices through filming staged incidents. HW- H&S profile for revision folder	Demonstrate 1 of the top 3 complex terms to demonstrate HW- Key terminology sheet and investigation	Carbohydrate dish must be balanced with other macro and micro nutrients to complete a full dish HW- Carbohydrates profile	Demonstrate 6-8 skills HW- GCSE skills profile with images/ descriptions of application	Top GCSE band criteria as stated in the AQA specification HW- Research into task question		Top GCSE band criteria as stated in the AQA specification HW- General research into task question	
Assessment	TVF	Peer feedback	Self-assessment	TVF	Teacher assessed within guidelines with exam board		Teacher assessed within guidelines with exam board	

W/C	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13	CHRISTMAS
Topic	Food Safety Certification		NEA Coursework		Mock exam/ Assessment		
Core	Food safety certification based at level 2. <ul style="list-style-type: none"> Module 1 Introduction to food safety Module 2 Microbiological hazards Module 3 Food poisoning and its control Module 4 Contamination hazards and controls Module 5 HACCP from delivery to service Module 6 Personal hygiene Module 7 Food premises and equipment Module 8 Food pests and pest control Module 9 Cleaning and disinfection Module 10 Food safety enforcement 		NEA 2 skills check- Section B research <ul style="list-style-type: none"> Aware of different technical skills: basic, medium and complex Prior knowledge should be stated. Provide evidence of a review of technical skills, through evaluation, and how these skills will be used in the final two 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	Food Safety certificate – Unit based food safety certificate L2- high merit/ distinction		Top GCSE band criteria as stated in the AQA specification		Revision for FPN Mock exam		
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	NEA Coursework	NEA Coursework	NEA Coursework	
Core	NEA 2 Task 2- Food preparation assessment	NEA 2 Task 2- Food preparation assessment	NEA 2 Task 2- Food preparation assessment	NEA 2 Task 2- Food preparation assessment	NEA 2 Task 2- Food preparation assessment	NEA 2 Task 2- Food preparation assessment	
Challenge							
Assessment	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	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	NEA Coursework	Commodities	Nutritional analysis	Food H&S	
Core	Revision for FPN exam	NEA 2 Task 2- Food preparation assessment	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	Top band grading	Top band grading	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	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	Personalised Revision	Personalised Revision	Personalised Revision	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	Students personalised revision tasks based on areas of strength and weakness. 1-1 sessions with teacher and personalised revision pack given	Students personalised revision tasks based on areas of strength and weakness. 1-1 sessions with teacher and personalised revision pack given	Students personalised revision tasks based on areas of strength and weakness. 1-1 sessions with teacher and personalised revision pack given	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	Use challenge tasks in revision pack based on student needs	Reach top band marking in practice questions – use improvements from previous questions	Reach top band marking in practice questions – use improvements from previous questions	Use challenge tasks in revision pack based on student needs	
Assessment	Self/Peer assessment on set criteria	Self/Peer assessment on set criteria	Self/Peer assessment on set criteria	GCSE Exams	GCSE Exams	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							