

	Term	Topic	Learning Outcomes	Assessment
Year 11	Autumn 1	<p>Introduction to assessment year. Understand the requirements of the food investigation task.</p>	<p>Understand the requirements of the Year 11 course including: • food investigation task • food preparation task • final exam. Introduction to the food investigation task and what must be considered to complete it.</p>	<p>It is recommend that students have 10 assessment hours for Task 1. For Task 1, students are expected to produce a report of between 1,500 and 2,000 words. Practical investigations are a compulsory element of Task 1. In Task 1, photographs must be included to authenticate the work as the student's own. The photographs in Task 1 must be present in order to authenticate the work. If annotated, they can additionally be used as evidence to communicate findings. For all photographic evidence, the candidate number and name must be clearly visible in the photograph. Task 1 is worth 15% of GCSE</p>
		<p>The food investigation task (NEA1)</p>	<p>Students to research, plan and carry out an investigation into the working characteristics, functional and chemical properties of ingredients. Students to carry out a 4 appropriate practical investigations, linking directly to hypothesis/ prediction. Identify essential controls when carrying out a food investigation. Record results from investigation using charts, graphs, tables, sensory testing and annotated photographs. Explain how results of each investigation should be used to form the next stage of investigation with reasoning Analyse and interpret the results of investigative work. Link the results to research explaining the working characteristics, functional and chemical properties of ingredients tested. Write a conclusion to the hypothesis/prediction with reasons and justifications. Explain how results can be applied into practical food preparation and cooking</p>	

EXAM DATES

November – December (10 Hours)

	Term	Topic	Learning Outcomes	Assessment
Year 11	Autumn 2	NEA 2 Food preparation task	<p>Understand the requirements of the food preparation task including:</p> <ul style="list-style-type: none"> analyse a task and carry out research on a life stage/dietary group or culinary tradition demonstrate a range of technical skills plan a final menu for chosen life stage/dietary group or culinary tradition prepare, cook and serve three dishes in a three-hour session analyse and evaluate final menu 	<p>For Task 2 it is recommend that students have a maximum of 20 hours which must include a single 3 hour session for candidates to produce their final 3 dishes. This allows 17 hours for the completion of the research, planning, trialling and evaluation of the final menu, to be completed in lessons.</p> <p>The single 3 hour session should not be undertaken more than once by each student.</p> <p>For Task 2, students must produce a concise portfolio (not exceeding 20 A4 sides or A3 equivalent).</p> <p>Practical investigations are a compulsory element of Task 2.</p> <p>In Task 2, the photographs are needed to provide evidence of the dishes produced. For all photographic evidence, the candidate number and name must be clearly visible in the photograph.</p> <p>Task 2 is worth 35% of GCSE.</p>
		NEA 2 Section A	<p>Plan and carry out research into chosen life stage, dietary group or culinary tradition.</p> <p>Develop research skills to gather and use primary and secondary sources of information.</p> <p>Develop analysis and evaluation skills and explain how findings will influence practical investigations.</p> <p>Present research in a concise and effectively communicated portfolio of work.</p> <p>Plan relevant and appropriate practical activities.</p>	
		NEA 2 Section B	<p>Students will make 3–4 dishes to showcase their technical skills. Students should:</p> <ul style="list-style-type: none"> demonstrate technical skills in the preparation and cooking of three to four dishes. Refer to the Food preparation skills (page 9) section of the specification. select and use equipment for different technical skills in the preparation and cooking of selected dishes. Food safety principles should be demonstrated when storing, preparing and cooking. identify the technical skills within each dish. Photographic evidence will be needed to authenticate the technical skills. students will select three dishes to make which allow them to showcase their technical skills to make for their final menu. The final dishes will relate to the task and research and be dishes that have not been made previously 	

Spring 1

**NEA 2
Section C**

As a result of demonstrating technical skills, students will provide explanation for the final three dishes related to eg ingredients, processes, technical skills, nutrition, food provenance, cooking methods and portion size. A time plan will be produced for the final three dishes demonstrating dovetailing of different processes. Students should:

- 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 repeat any dishes from the 'demonstrating technical skills' stage when making their final menu.

**NEA 2
Section D
3 HOUR EXAM**

Prepare, cook and serve three final dishes in one three-hour making session demonstrating some complexity and challenge. Execute a range of technical skills with confidence, precision and accuracy.

Select and use appropriate equipment accurately.

Demonstrate a range of appropriate finishing techniques and presentation techniques.

Demonstrate evidence of effective organisational skills and time management.

Produce all three dishes successfully within the three-hour period following the time plan.

Correctly sequence all making activities with effective dovetailing of tasks.

Work independently demonstrating good personal hygiene application of food safety.

Garnish and decorate final dishes with suitable level of finish and decoration.

**NEA 2
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.

EXAM DATES

January – 3 Hours

	Term	Topic	Learning Outcomes	Assessment
Year 11	Spring 2	Revision for Exam	<p>The following should be covered in this period:</p> <ul style="list-style-type: none"> • 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: <ul style="list-style-type: none"> • multiple choice • data response • structured question • open-ended response questions or free response questions. <p>The chapters in both textbooks provide advice and information about the written exam, preparation, command words and examples of questions.</p> <p>There are also useful responses to give students ideas about how to structure different types of responses.</p> <p>Student revision guides are available from Illuminate and Hodder.</p>	<p>Formative assessment every lesson, low stakes knowledge checks for homework and throughout lessons. Peer and self-assessment opportunities throughout.</p> <p>There is a summative assessment in July - Paper 1: Food preparation and nutrition</p> <p>What's assessed: Theoretical knowledge of food preparation and nutrition.</p> <p>How it's assessed: Written exam: 1 hour 45 minutes • 100 marks • Paper 1 is worth 50% of GCSE</p> <p>Questions:</p> <ul style="list-style-type: none"> • Multiple choice questions (20 marks) • Five questions each with a number of sub questions (80 marks)
Exam dates:				
June - July				