


Food Preparation & Nutrition Department – Year 11

 Shirley High Curriculum Map	<i>Students will demonstrate effective and safe high-level cooking skills by planning, preparing dishes using a variety of cooking techniques and equipment. Students will develop knowledge and understanding of the functional properties, chemical processes and nutritional content of foods. Students will understand the relationship between diet, nutrition and health, including the physiological and psychological effects of different diets and health.</i>					
	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
	Theme/Topic/Skill:	Theme/Topic/Skill:	Theme/Topic/Skill:	Theme/Topic/Skill:	Theme/Topic/Skill:	Theme/Topic/Skill:
	Exam Set Assessment NEA 1- started Food science/ safety	NEA 1- DEADLINE NEA2 – start Exam set Assessment . Student will focus Food provenance	NEA2 – Exam Set TASK Assessment Continued - student will revisit food Processing and Production	Assessment NEA2 – Exam Set TASK s DEADLINE Spring 2	Revision and Sit the Exam	
Why Now?	Learners will be introduced to external Exam Set coursework NEA 1 and student will be assess on food science and safety	Learners will have completed their NEA1 . Pupil will be introduced to the second external Exam set coursework NEA 2 and will focus on Diet ,Health and lifestyle food choices and provenance	Learner to understand how food is process to help with key skills requirement for practical work as part of the NEA 2	Learner will have completed NEA 2 and will be consolidating all knowledge and understand with a revision plan to prepare for the written paper in summer		
Fundamental Concepts	Assessment NEA 1 To demonstrate knowledge and understanding on Food science effects of cooking on macronutrients. Food safety , spoilage and contamination and the Principles of food safety in buying, storing and preparing food	Assessment NEA 2 Food preparation TASK AO1: Demonstrate knowledge and understanding of nutrition, food, cooking and preparation To revisit knowledge and understanding Food processing and production demonstrate their knowledge and understanding Environmental impact and sustainability of food	Assessment NEA 2 Food preparation TASK 2 To demonstrate their practical skill. AO2: Apply knowledge and understanding of nutrition, food, cooking and preparation. AO3: Plan, prepare, cook and present dishes, combining appropriate techniques	Assessment NEA 2 Food Preparation TASK 2 DEADLINE AO3: Plan, prepare, cook and present dishes, combining appropriate techniques. AO4: Analyse and evaluate different aspects of nutrition	Revision	Sit exam
Students will...	Assessment introduction to NEA Task 1: Food Investigation - Analyse the task Practical experiments and investigations Analyse and interpret results of the investigative work Evaluate hypothesis with justification Revision Food science - effects of cooking and heat transfer on macro nutrients and their functional, chemical and sensory properties in dishes Food spoilage and contamination – Microorganisms and enzymes The signs of food spoilage Food science Microorganisms in food production Bacterial contamination Buying and storing food Preparing, cooking and serving food	NEA 1 TASK : Practical experiments and investigations Analyse and interpret results of the investigative work Evaluate hypothesis with justification Assessment Introduction to Food preparation NEA Task 2: Assessment - Researching the task Environmental impact and sustainability Environmental issues associated with food Explain how each environmental issue may Food sources influence food choice, including: seasonal foods How ingredients are Food and the environment carbon footprint / food wastage Explain the food security Sustainability of food sustainable methods of farming / transportation of food and food miles / organic food / local produce / packaging	Assessment Food preparation NEA Task 2: Assessment . Demonstrating technical skills Planning for the final menu Analysis and Evaluation Food Skills General practical skills/knife skills/preparing fruit and vegetables/use of cooker/cooking and equipment/sauces/dough/raising agents/setting mixtures Food production primary and secondary stages of processing and production.(wheat, milk ,pasta) how processing affects the sensory and nutritional properties of ingredients including: free range/ genetically modified Technological developments associated with better health and food production	Assessment NEA Task 2: Assessment -final menu / Analysis and Evaluation Costing Nutritional analysis		
Language for Life (Key terms/Vocabulary)	Micro-organisms: yeasts, moulds, bacteria and their growth conditions/enzymes in food spoilage/ enzymic browning/control the different types of food poisoning bacteria/symptoms of food poisoning	Command words: Task Analysis Research Hypothesis Nutritional Analysis Evaluation Justification Compare/contrasts	Food preparation Command words: Task Analysis Research time plan Nutritional Analysis Costing Final menu Evaluation Justification Compare/contrasts			
Extended writing Opportunities	Analysis and evaluation of research and practical work	Evaluation of practical work	evaluation of practical work			
Maths Across the Curriculum	Measurement Ratio/Fractions	data analysis mean, mode	Ratio/Fractions .Tables, bar charts, pie charts with data collected from taste testers.			
Links to careers/ aspirations	Lesson starter introduction to future career pathways with keeping mindset as a future food scientist	introducing student NEA 2 with a hospitality and catering mindset with working in industry	student will have to understand market research and visit to local hotel will show link to food and future careers			
Cultural Capital	Students learn and develop an understanding about food safety, including the preparation and safe storage of food, and sound microbiological food safety principles when buying, storing, and preparing food and how to use equipment safely; health and safety at work and home. .	Visit to school garden Gardening club link to growing and cooking food Sutton farm visit	Visit to a local Hotel/ visit from school catering manager			
Practical Application of Skills	NEA 1 -Food science investigations dependant on TASK Set from AQA	NEA 1 -Food science investigations dependant on TASK Set from AQA	NEA 2 -Food preparation skills and presentation skills demonstrated with General practical skills/knife skills/preparing fruit and vegetables/use of cooker/cooking and equipment/sauces/dough/raising agents/setting			

