

# Year 11 Food Learning Outcomes

## Unit 1: NEA – Food Investigation

- Introduction to task requirements: investigating the functional and chemical properties of ingredients in dishes such as pastry, bread and batters.
- Choose and analyse the task, researching the topic thoroughly.
- Understand how to carry out a practical investigation into the topic, and complete successfully.
- Develop and refine general practical skills such as knife skills, food preparation skills, using equipment, cooking methods.
- Increase repertoire of complex skills such as jointing a chicken, filleting fish, making ravioli from pasta dough, piping choux pastry accurately.
- Analyse the results of this investigation and evaluate approaches used.

## Unit 2: NEA 2 – Food Preparation

- Introduction to task requirements: cooking dishes for a particular dietary group, life stage or culinary tradition.
- Choose and analyse the task, researching the topic thoroughly.
- Demonstrate a range of technical skills such as showing how dishes can be made from raw ingredients, showing a variety of preparation methods, varied use of equipment and cooking methods.
- Record technical skills in a diary.
- Plan the final menu which should show recipe modification and development, a wide range of technical skills, preparation and cooking methods, use of a range of equipment.
- Create and follow a time plan in a 3-hour practical exam, ensuring the dishes are made and presented to a high standard.

## Unit 3: NEA 2 – Food Preparation

- Introduction to task requirements: cooking dishes for a particular dietary group, life stage or culinary tradition.
- Choose and analyse the task, researching the topic thoroughly.
- Demonstrate a range of technical skills such as showing how dishes can be made from raw ingredients, showing a variety of preparation methods, varied use of equipment and cooking methods.
- Record technical skills in a diary.
- Plan the final menu which should show recipe modification and development, a wide range of technical skills, preparation and cooking methods, use of a range of equipment.
- Create and follow a time plan in a 3-hour practical exam, ensuring the dishes are made and presented to a high standard.

## Unit 4 & 5: Revision

- Use class notes and revision guides to revise the theory work, learning the key terms, drawing mind maps and carrying out the activities as suggested.
- Keep recipe portfolio up to date and practise skills outside of lessons.