

<b>Food Preparation and Nutrition Year 10</b>	
<b>Half term 1</b>	<p>Pupils will learn about the Macro and Micro nutrients and will be able to identify the functions, sources and deficiencies of these.</p> <p>Pupils will learn about the energy balance and will be able to discuss the current dietary guidelines and how to achieve these.</p> <p>Pupils will develop their practical skills by creating a range of sweet and savoury dishes, with an emphasis on the key skills highlighted in the GCSE specification.</p>
<b>Half term 2</b>	<p>Pupils will learn about food related diseases and special diets. They will continue to develop their practical skills and will be introduced to making more than one product at a time, developing their time management and 'dovetailing' tasks, to ensure all products are completed at the end of the lesson. Pupils will create a mini Christmas Cake, to introduce them to a traditional British Christmas treat, and developing their finishing techniques and with emphasis on presentation and a quality finish.</p>
<b>Half term 3</b>	<p>In this term we will study Food Science. Pupils will learn about why we cook food and learn about heat transfer, and the different cooking methods. They will learn about the functional and chemical properties of food.</p> <p>They will create a range of sweet and savoury foods which will enable them to see the properties of food in a practical situation. They will continue to develop their skills of creating more than one product.</p>
<b>Half term 4</b>	<p>We will continue with Food Science and the functional and chemical properties of food. Pupils will complete a Food Investigation task by experimenting with ingredients in the style of the None Examined Assessment which will be completed as part of their GCSE in year 11.</p> <p>They will continue to produce a range of products, we will emphasise the importance of a quality finish and creative choices</p>
<b>Half term 5</b>	<p>In this term the pupils continue with the theory content of the specification by studying Food Choice and Food Provenance.</p> <p>Pupils will look at the factors affecting food choice and British and international cuisines. They will continue to develop their practical skills and practice 'dovetailing' tasks.</p>
<b>Half term 6</b>	<p>Pupils will learn about the principles of Food Safety, Food spoilage and contamination. They will complete their basic food hygiene certificate, which is an industry recognised qualification. They will continue to develop their practical skills and practice 'dovetailing' tasks.</p>
<b>Homework expectations</b>	<p>The pupils will be expected to provide their own ingredients for our Food Preparation and Nutrition practical lessons. We aim to cook once a fortnight, but there may be occasions when this is more often.</p> <p>Homework will be set once a week and will be a mixture of research, exam style questions, comprehension and revision.</p>
<b>By the time you finish key stage 3 you'll be...</b>	<p>By the end of year 10 pupils will have completed the majority of the theory content for the AQA GCSE in Food Preparation and Nutrition.</p> <p>They will have completed their Basic Food Hygiene certificate.</p> <p>They will have used a wide range of practical skills and will be developing 'dovetailing' making more than one product at a time.</p>

<b>Food Preparation and Nutrition Year 11</b>	
<b>Half term 1</b>	<p>In Food Preparation and Nutrition this term we will concentrate on food choice and provenance.</p> <p>Pupils will learn about British and international foods, food labelling and the factors affecting food choice. They will look at methods of food production and technological developments.</p> <p>Pupils will develop their practical skills by creating a range of sweet and savoury dishes, with an emphasis on 'dovetailing', by making more than one product.</p>
<b>Half term 2</b>	<p>Pupils will complete a mock food investigation task prior to commence the actual NEA (none examined assessment). The Food Investigation task is worth 20% of their final GCSE grade. The theme of the NEA will change each year, and are provided by the exam board (AQA).</p> <p>They will continue to develop their practical skills and will be introduced to making more than one product at a time, developing their time management and 'dovetailing' tasks, to ensure all products are completed at the end of the lesson.</p>
<b>Half term 3</b>	<p>In this term pupils will complete NEA 1 and prepare for the final NEA, Food Preparation task. The Food Preparation task is worth 30% of their final GCSE grade. The theme of the NEA will change each year, and are provided by the exam board (AQA). This NEA will involve creating 3 dishes within a 3 hour time limit.</p> <p>They will continue to develop their skills of creating more than one product in practical lessons.</p>
<b>Half term 4</b>	<p>Pupils will complete their NEA2</p> <p>They will then commence revision for the exam in June. We will revisit topics covered in year 10 and the beginning of year 11 and complete past exam questions.</p>
<b>Half term 5</b>	<p>Pupils will continue to work on past papers and revision ready for the exam in June. We will complete a mock paper to ensure they are ready for the exam.</p>
<b>Homework expectations</b>	<p>The pupils will be expected to provide their own ingredients for our Food Preparation and Nutrition practical lessons. They will be required to write a time plan for their practicals in year 11 and bring it to the lesson</p> <p>Homework will be set once a week and will be a mixture of research for NEA's, exam style questions, comprehension and revision.</p> <p>Pupils will not be able to complete any NEA work at home, although they can research the topic area or recipes.</p>
<b>By the time you finish key stage 4 you'll be...</b>	<p>By the end of year 11 pupils will have completed the content for the AQA GCSE in Food Preparation and Nutrition.</p> <p>They will have completed both NEA 1 and NEA 2.</p>