

Curriculum Overview

Subject: FPN

Year Group: 11

CHASE HIGH
Aspirations, Character & Excellence



Students are working in line with the AQA GCSE Design Technology specification. Students are developing their skills and knowledge and applying what they have learnt to their NEA 1 and NEA 2. Investigation project and developing their 3 meals.

Students will work on their NEA using the given topics supplied by AQA.

TERM 1	TERM 2	TERM 3
KNOWLEDGE/SKILLS NEA task introduction, analysis and research. Investigation, write up and evaluation. NEA 2 research and task analysis. Initial ideas, testing recipe. Proteins, fats and carbohydrates, vitamins and minerals. NEA 2 topic analysis and research. Initial ideas, order of work, dish research.	KNOWLEDGE/SKILLS NEA 2 dish research, fortification and additives, research conclusion, practical skills testing, testing writ up, reasons for choices, final preparations for exams.	KNOWLEDGE/SKILLS NEA 2 Evaluation and revision of all topics. 1. Food, nutrition and health 2. Food science 3. Food safety 4. Food choice 5. Food provenance.
KEY ASSESSMENTS Half term 1: Internal term test Half term 2: Mock exam	KEY ASSESSMENTS Half term 1: Half term 2: Mock Exam	KEY ASSESSMENTS Half term 1: Half term 2: Exam

Extended reading suggestions and external resources:

Jenny Ridgewell
BBC Good Food Guide
BBC Bitesize
Master Chef