

Curriculum Overview

Subject: Food Preparation and Nutrition

Year Group: 11



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