

## Curriculum Map

Subject: Food Preparation and Nutrition

Year: 11

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
<b>Content</b>  <b>Knowledge</b>	<u><b>NEA 1</b></u> <b>Students complete a food science investigation (15%) with a choice from the exam board</b>	<u><b>NEA 2</b></u> <b>Students complete a plan and make task (35%) with a choice from the exam board</b>	<u><b>NEA 2</b></u> <b>Students complete a plan and make task (35%) with a choice from the exam board</b>	<u><b>NEA 2</b></u> <b>Students complete a plan and make task (35%) with a choice from the exam board</b>	<b>Revision: Students &amp; Teacher to identify areas of weakness and review the theory units again</b>	
<b>Skills</b>	Recall techniques and how to apply theory knowledge to exam questions.  Investigation skills; how to analyse and select useful information	Recall techniques and how to apply theory knowledge to exam questions.  Research skills; how to analyse and select information	Recall techniques and how to apply theory knowledge to exam questions  Planning skills: dovetailing	Recall techniques and how to apply theory knowledge to exam questions  Practical: students demonstrate the 20 main practical skills for their final practical (3 dishes within 3 hrs)	Recall techniques and how to apply theory knowledge to exam questions.	
<b>Key Questions</b>	<ul style="list-style-type: none"> <li>How does Section A look on the exam, what is the content, and how do I make the most of it?</li> </ul> How much is section A worth?	How does Section B look on the exam, what is the content, and how do I make the most of it?	What is the difference between AO1-AO4 and how is this applied to exam practice	What areas of revision should I focus on? What revision techniques should I be using?	What areas of revision should I focus on? What revision techniques should I be using?	

	What revision techniques should I be using for Section A?					
<b>Assessment</b>	Assessment of food investigation work using the Eduqas NEA assessment criteria (teacher assessment).	Mock exam - full 1hr 45min paper (teacher assessment) Usually in the exam hall  Assessment of NEA2 planning section using the Eduqas NEA assessment criteria (self assessment).	Revision worksheets & practice exam questions (self & teacher assessment- set as a home learning task).  Assessment of NEA2 planning section using the Eduqas NEA assessment criteria (teacher assessment).	Revision worksheets & practice exam questions (self & teacher assessment- set as a home learning task).  Assessment of NEA2 Making and Evaluation sections using the Eduqas NEA assessment criteria (teacher assessment).	Revision worksheets & practice exam questions (self & teacher assessment- set as a home learning task).  Moderation of NEA2 using the Eduqas NEA assessment criteria (teacher assessment).	
<b>Literacy/numeracy/SMSC/Character</b>	Use of key technical vocabulary supported by glossaries (food science terminology)	Exam technique; how to structure extended answer questions	Use of key technical vocabulary supported by glossaries	Use of key technical vocabulary supported by glossaries	Use of key technical vocabulary supported by glossaries	
<b>Enrichment opportunities and futures</b>	<p>Encourage students to cook meals at home Subject to planning School trip to the BBC Good Food Show As part of the NEA2 students need to conduct primary research of dishes/ ingredients available in relation to the brief. I would like to arrange a visit to a restaurant with the Y11s as this experience will help them to access this form of research and aid those who may be financially restricted. As part of their NEA work students will be encouraged to watch episodes of Masterchef (the professionals) / GBB and other cookery programmes of the sorts. Promoting the subject Post 16, introducing students to places such as Westminster Kingsway College - hospitality &amp; culinary courses, inform students of their open days. Liaise with the colleges to get material to promote the courses.</p>					