Academic Learning plan 2023-2024

GCSE Food Preparation and Nutrition

AQA

Year 11

Intent: This GCSE Food Preparation and Nutrition course is a course which focuses on practical cooking skills to ensure students develop a thorough understanding of nutrition, food provenance and the working characteristics of food materials. At its heart, this qualification focuses on nurturing students' practical cookery skills to give them a strong understanding of nutrition. Food preparation skills are integrated into five core topics:

- Food, nutrition and health
- Food science
- Food safety
- Food choice
- Food provenance.

Upon completion of this course, students will be qualified to go on to further study, or embark on an apprenticeship or full-time career in the catering or food industries.

Year 10	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
Unit	Unit 11: Processing and production Unit 9 Sensory evaluation NEA 1: Food Investigation task	NEA 1: Food Investigation task NA2: Food Preparation task	NEA 2: Food Preparation task	Preparation for the written exam		
Content	Unit 11 Processing and production 5.2.1 Food production- Primary processing of food (2 lessons) 5.2.1 Food production: Secondary processing of food (2 lessons) Turning wheat into flour – pasta and bread Turning milk into cheese and yoghurt	NEA 1 – completion of 10 hour assessment NEA 2 Food Preparation task Introduction lesson – discussion and choice of task. Completion of NEA task (20 hours: Sections A : Research Section B: Demonstration of technical skills	NEA 2 Food Preparation task continued: Section B: Demonstration of technical skills Section C: Planning for the 3 hour practical assessment Section D: 3 hour assessment – to take place at the beginning of March	Revision for written exam	Revision for written exam	

	Turning fruit into jam		Section E: Evaluation and			
	Technological		assessment			
	developments associated		Revision/Preparation for			
	with better health and		written exam			
	food production (2		Order of topics will be			
	lessons)		prioritised by outcome of			
	Fortification		Mock exam.			
	Food additives					
	End of unit assessments (1					
	lesson)					
	Unit 9 Sensory					
	evaluation					
	4.3.1					
	Sensory evaluation (1					
	1					
	lesson) Sensory testing methods					
	used to evaluate food					
	products (1 lesson)					
	How to set po a food					
	tasting panel (1 lesson)					
	NEA 1 Food investigation					
	task task					
	Introduction lesson –					
	discuss tasks set (1					
	lesson)					
	NEA 1 task (10 lessons in					
	total)					
	Research					
	Investigation planning					
	Investigations x3					
	Analysis and evaluation					
·	Voy words and definitions	Voy words and definitions	Voy words and definitions	Koy words and definitions	Voy words and definitions	Koy words and definitions
Literacy	Key words and definitions	Key words and definitions	Key words and definitions	Key words and definitions	Key words and definitions	Key words and definitions
	in exercise books	in exercise books	in exercise books	in exercise books	in exercise books	in exercise books
Knowledge	Laminated knowledge	Laminated knowledge	Laminated knowledge	Laminated knowledge	Laminated knowledge	Laminated knowledge
organisers	organisers available for	organisers available for	organisers available for	organisers available for	organisers available for	organisers available for
1.00	lessons. Paper copies in	lessons. Paper copies in	lessons. Paper copies in	lessons. Paper copies in	lessons. Paper copies in	lessons. Paper copies in
	exercise books and copies	exercise books and copies	exercise books and copies	exercise books and copies	exercise books and copies	exercise books and copies

	available on Teams for	available on Teams for				
	online reference.	online reference.				
Assessment	End of unit 10 assessment	Completion of NEA 1 Food	NEA 2: Food Investigation	NEA 2: Food Investigation	Preparation for the written	Written examination
	NEA 1: Food Investigation	Investigation task.	task	task	examination	(worth up to 50% of the
	task (worth up to 15% of	NEA 2: Food Preparation				final GCSE grade)
	the final GCSE grade)	task (worth up to 35% of		Mock examination 2		
	NEA 2: Food Preparation	the final GCSE) - begins				
	task (worth up to 35% of	Mock examination 1				
	the final GCSE) - begins					
GCSE AO link	A01: Demonstrate					
	knowledge and					
	understanding of nutrition,					
	food, cooking and					
	preparation	preparation	preparation	preparation	preparation	
	A02: Apply knowledge and					
	understanding of nutrition,					
	food, cooking and					
	preparation	preparation	preparation	preparation	preparation	
	A03: Plan, prepare, cook					
	and present dishes,					
	combining appropriate					
	techniques	techniques	techniques	techniques	techniques	
	A04 Analyse and evaluate					
	different aspects of					
	nutrition, food, cooking					
	and preparation including					
	food made by themselves					
	and others.					
Homework	Set once a week					
CEIAG	Food technologist, Food	Nutritionist, chef	Product developer, caterer,	Nutritionist.		
	scientist, Gastronomist					
Enrichment	Additional investigation	Rotary Young chef	Rotary Young chef	Additional revision	Additional revision	
	sessions for any student	Higher level skill sessions		sessions as necessary	sessions as necessary	
	who has missed planned	after school – available to	Higher level skill sessions			
	investigation sessions.	all students requiring	after school – available to			
		longer than an hour to	all students requiring			
		complete selected dishes	longer than an hour to			
		for Section B of NEA 2	complete selected dishes			
			for Section B of NEA 2			