

<p>Academic Learning plan 2023-2024</p> <p>GCSE Food Preparation and Nutrition</p> <p>AQA</p> <p>Year 11</p>	<p>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:</p> <ul style="list-style-type: none"> • Food, nutrition and health • Food science • Food safety • Food choice • Food provenance. <p>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.</p>
--	--

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

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