

Year 11 Food & Nutrition

During Year 11 students will continue to follow a course leading to external assessment and the awarding of WJEC Eduqas GCSE in Food Preparation and Nutrition. Following on from Year 10, this course aims to further deepen the knowledge, understanding and skills required to cook and apply the principles of food science, nutrition and healthy eating. Students will be expected to make connections between theory and practice so that they are able to apply their understanding of food science and nutrition to their coursework and trial and terminal examinations.

Methods of deepening and securing knowledge:

Revisiting prior learning	Students will be expected to revisit and build on prior learning gained in Key Stage 3 and Year 10 and apply this during independent study as they complete their NEA assessments.
Knowledge testing	Revision sessions will be tested via exam-style questions and quizzes. Independent study will also be used to continue to develop and test key areas throughout the year.
Interleaved learning	Students will need to apply the knowledge gained in Year 10 to their coursework. Students will also revisit all six key topics in the trial examination at the start of the spring term and revision sessions in the summer term.

	Autumn term 1	Autumn term 2	Spring term 1
Topic(s)	<p>Food Science Investigation - NEA1 This term will start with a review of Year 10 performance and target setting. Students will then study the two topics released for the NEA1 assessment and recap investigation skills from Year 10. Students will then choose a topic and work independently to investigate the chosen topic. Students will have access to IT for research and presenting their report and the practical room for experimenting.</p>	<p>NEA1 and NEA2 Assessments and revision for Trial 2 During this half term students will complete NEA1 and submit for assessment. Students will then follow a short revision programme leading to a second trial exam in November. This will be marked to look at progress from Trial 1 and strengths and areas for development identified. Students will then study the topics released for the NEA2 assessment task before choosing one of the topics to work on. During the remainder of this term students will conduct and analyse research and develop design ideas to trial in the spring term.</p>	<p>Food preparation task - NEA2 This half term will be spent trialling and evaluating ideas for NEA2 assessments. It is recommended to trial between four to six ideas that cover a range of skills so students can identify the best products to showcase their skills in the practical assessment. This will be followed by a third trial examination in February. Targeted revision will be set for self study to address the areas identified to develop from Trial 3.</p>

Assessment	NEA1 food investigation topic released September 1st 2021 (8 hours) 15% grade	NEA2 food preparation task released November 1st 2021 (12 hours) 35% grade	Trial 3 written examination: 1 hour 45 minutes (100 marks) 50% of grade
CEIAG <i>(Careers that are linked to that topic)</i>	This programme of study looks at the role of food scientists and aspects of food product development.	This will be dependent on the tasks published and chosen by the students. In 2020 it was looking at catering for a hotel and students took the role of a head chef to research and develop high quality restaurant products for a valentine menu in Task A. In Task B they needed to consider producing healthy balanced meals for a family on a budget, so it was more applicable to nutrition and dietetics and sourcing the cheapest ingredients, so aspects of buying for supermarkets.	This will be dependent on the tasks published and chosen by the students. In 2020 it was looking at catering for a hotel and students took the role of a head chef to research and develop high quality restaurant products for a valentine menu in Task A. In Task B they needed to consider producing healthy balanced meals for a family on a budget, so it was more applicable to nutrition and dietetics and sourcing the cheapest ingredients, so aspects of buying for supermarkets.

	Spring term 2	Summer term 1	Summer term 2
Topic(s)	<p>NEA2 – independent study During this term students will be continuing to develop and trial ideas for their NEA2 assignment to plan their three-hour practical assessment. The assessment will be conducted in small groups to allow all students access to the equipment they require. Students will be expected to present their final dishes at the correct temperature using food styling to showcase their skills. Students will also be required to conduct sensory testing to evaluate their products during the examination once the products have been photographed. The assessment concludes with a final evaluation to review students' skills and the quality of the products they developed with recommendations for how they could improve their work/products further.</p>	<p>Personalised revision based on areas of weakness identified in trial examinations During this term students will be looking to address any common areas of weakness in terms of knowledge and exam technique. This will be personalised as students will be given the opportunity to study topics they need to work on using the resource banks and materials we have developed on the six key areas. Quizzes and exam style questions will be used to assess progress and further identify areas to work on.</p>	<p>Personalised revision based on areas of weakness identified in trial examinations Leading up to the exam in June students will continue to work on personalised revision based on areas of weakness identified in trial examinations. During this term students will be looking to address any common areas of weakness in terms of knowledge and exam technique. This will be personalised as students will be given the opportunity to study topics they need to work on using the resource banks and materials we have developed on the six key areas. Quizzes and exam style questions will be used to assess progress and further identify areas to work on.</p>

Assessment	Continuation of NEA2 Assessment task (12 hours) 35% grade	Assessment this term will focus on addressing weaknesses identified in trial examinations	Final external examination and external moderation of NEA1 and NEA2
CEIAG <i>(Careers that are linked to that topic)</i>	This will be dependent on the tasks published and chosen by the students. In 2020 it was looking at catering for a hotel and students took the role of a head chef to research and develop high quality restaurant products for a valentine menu in Task A. In Task B they needed to consider producing healthy balanced meals for a family on a budget, so it was more applicable to nutrition and dietetics and sourcing the cheapest ingredients, so aspects of buying for supermarkets.		

Independent Study

This will be revision to develop examination skills and secure knowledge and understanding.