

GCSE Food Preparation and Nutrition Curriculum 2 Year Plan

Subject Curriculum Intent:

This qualification is designed to develop knowledge, understanding and skills required to cook and apply the principles of food science, nutrition and healthy eating.

This qualification follows the AQA GCSE Food Preparation and Nutrition curriculum found [here](#).

The majority of the specification will be delivered through preparation and making activities. Pupils must be able to make the connections between theory and practise and apply their understanding of food and nutrition to practical preparation. Pupils will be assessed in one examination and two NEA tasks.

Assessment and Feedback Opportunities:

Regular in class verbal feedback for both theory and practical lessons.
Topic tests and feedback sessions embedded into the curriculum plan.
Mini whiteboard activities.
Peer and self assessment tasks
Summative end of year assessments and mock examinations Question and Answer.

Prior Knowledge:

Key words cemented within KS3 lessons.
What constitutes a healthy balanced diet and good nutrition.
A range of different practical skills, demonstrated in a repertoire of predominantly savoury dishes which meet the guidelines for healthy eating.
Food hygiene and safety.
Seasonality of ingredients, food provenance, reasons for food choice.

Literacy: Key word/glossary developments with SPAG embedded within theory tasks. Extended writing development through exam-style questions. Descriptive adjectives of sensory analysis and evaluation, analysis of information, explanation, and justification skills, interpreting data.

Numeracy: Measurement, Ratio/Fractions/ analysing nutritional data.

Spiritual, Moral, Social and Cultural: Food cultures around the world, ethical considerations regarding food production, analysing the impact of food choice on health and well being, exploring food inequalities and access to nutritious food, considering responsible food consumption prices to minimise waste and support fair trade principles.

Careers Links: Food scientist, Nutritionist, Nutritional therapist, Hospitality, Chef, Catering manager, Food packaging operative, agricultural engineer,

Skills Development: Practical cooking skills, understanding of nutrition, understanding of food choices and consequences, food provenance and the working characteristics of food materials. Presentation, communication and evaluation skills.

Curriculum Overview:

Year 10		
Term 1	Term 2	Term 3
Key Topics, Concepts, Knowledge and Skills Developed: 3.1 Food preparation skills 3.2 Food nutrition and health 3.7 Food preparation and cooking techniques	Key Topics, Concepts, Knowledge and Skills Developed: 3.1 Food preparation skills 3.3 Food science 3.4 Food safety 3.7 Food preparation and cooking techniques	Key Topics, Concepts, Knowledge and Skills Developed: 3.1 Food preparation skills 3.5 Food choice 3.6 Food provenance 3.7 Food preparation and cooking techniques
Assessment and Feedback: Summative: Topic Tests Formative: Starter tests, mini whiteboards, verbal feedback, exam questions	Assessment and Feedback: Summative: Topic Tests Formative: Starter tests, mini whiteboards, verbal feedback, exam questions	Assessment and Feedback: Summative: Topic Tests Formative: Starter tests, mini whiteboards, verbal feedback, exam questions
Independent Study: Recall tasks, comprehension tasks, evaluation tasks	Independent Study: Recall tasks, comprehension tasks, evaluation tasks	Independent Study: Recall tasks, comprehension tasks, evaluation tasks

Curriculum Overview:

Year 11		
Term 1	Term 2	Term 3
Key Topics, Concepts, Knowledge and Skills Developed: Non-exam Assessment 1 (NEA) NEA 1 Food investigation context set by exam board. Non-exam Assessment 2 (NEA) NEA 2 food preparation assessment	Key Topics, Concepts, Knowledge and Skills Developed: Non-exam Assessment 2 (NEA)	Key Topics, Concepts, Knowledge and Skills Developed: Revision and Completion of theory examinations.
Assessment and Feedback: Summative: Completed NEA 1 Formative: Starter tests, mini whiteboards, verbal feedback, exam questions	Assessment and Feedback: Summative: Completed NEA 2 Formative: Starter tests, mini whiteboards, verbal feedback, exam questions	Assessment and Feedback: Summative: Final examination Formative: Starter tests, mini whiteboards, verbal feedback, exam questions
Independent Study: Recall tasks, comprehension tasks, evaluation tasks	Independent Study: Recall tasks, comprehension tasks, evaluation tasks, exam questions	Independent Study: Recall tasks, comprehension tasks, exam questions