## **Curriculum Intent**

## **GCSE FOOD PREPARATION & NUTRITION YEAR 11**

	What?	Why?
Term 1-1	NEA1 food investigation task:  Time allowed & plan/assessment criteria/deadlines/format of written report Recap of NEA1 tasks completed in year 10/Recap food science related to the tasks Individual selection of task (3 choices from AQA) Individual research/planned investigations/hypothesis Fair testing Individual practical activity, 3 practical investigations carried out Results recorded (photographic/sensory analysis) Evaluations and Overall evaluation Completed NEA1 submitted for marking	NEA1 Food Investigation Task 15% of GCSE
Term 1-2	NEA2 food preparation task: Individual selection of task from the choices provided by AQA Research/possible dishes Skills demonstration practicals and written evidence for each (2) Mock exams, 3 weeks (some students will complete a 3 <sup>rd</sup> skills dem) Preparation for practical exams (2 <sup>nd</sup> week back in January), dishes, timed plan	NEA1 Food Investigation Task 15% of GCSE
Term 2-1	NEA2 Practical exam: students produce 3 dishes in 3 hours that show a range of high skills and meet the task requirements  Practical exam prep (dishes/presentation/accompaniments/timed plan/equipment etc)  Analysis and evaluation of final 3 dishes (costing, nutritional analysis, skills, sensory analysis)  Completion of further skills demonstrations (1 or 2 practicals)  Completion of written folder	NEA2 Food Preparation Task 35% GCSE
Term 2-2	Completion of written folders Submission of marks to AQA Samples of work sent to moderator as per the request Exam Revision	NEA2 Food Preparation Task 35% GCSE
Term 3-1	Exam Revision	