



## Curriculum Overview for Food Preparation and Nutrition Year 11

<p><b>Term 3:</b></p> <p><b>Substantive Knowledge:</b></p> <ul style="list-style-type: none"> <li>• <b>NEA Knowledge:</b> Students understand NEA requirements and project management techniques, including research, data collection, and analysis.</li> <li>• <b>Hospitality Industry Practices:</b> They learn about key hospitality areas like food safety, customer service, cost control, and legal compliance.</li> <li>• <b>Customer Needs:</b> Students grasp different customer segments and how to enhance satisfaction and service excellence.</li> <li>• <b>Menu Planning:</b> They create balanced, nutritious menus tailored to dietary needs, considering nutritional content.</li> <li>• <b>Food Safety and Hygiene:</b> Students understand food safety protocols and the importance of cleanliness to prevent foodborne illnesses.</li> <li>• <b>Sustainability Practices:</b> They learn about sustainable food sourcing, waste management, and reducing the carbon footprint in hospitality.</li> <li>• <b>Cost Control:</b> Students develop skills in budgeting, pricing, and managing food and operational costs.</li> <li>• <b>Health and Nutrition:</b> They balance customer preferences with health-conscious food choices in menu design.</li> </ul> <p><b>Disciplinary Knowledge:</b></p> <ul style="list-style-type: none"> <li>• <b>Research and Inquiry:</b> Students develop research questions and gather data on hospitality topics</li> </ul>		<p>Teachers led by example. Teachers read from the board but will also encourage pupils to read aloud to the class.</p> <p>Syllabification of key words.</p> <p>Pupils will analyse a variety of text sources.</p>
		<p>NEA (Non-Examined Assessment)</p> <p>Research</p> <p>Project Management</p> <p>Data Collection</p> <p>Data Analysis</p> <p>Target Audience</p> <p>Customer Needs</p> <p>Legislation</p> <p>Compliance</p> <p>Sustainability</p> <p>Food Safety</p> <p>Hygiene</p> <p>Menu Planning</p> <p>Dietary Considerations</p> <p>Budget Management</p> <p>Cost Control</p> <p>Customer Service Excellence</p> <p>Technology in Hospitality</p> <p>Event Planning</p> <p>Quality Assurance</p> <p>Teamwork</p> <p>Professional Development</p> <p>Industry Trends</p> <p>Emerging Markets</p> <p>Health and Nutrition</p> <p>Complaint Handling</p> <p>Service Recovery</p> <p>Collaboration</p>
		<p>Assessment at the end of the unit made up of short answer and long answer questions. Collect scores from formative assessments in the classroom. multiple choice questions, low stakes.</p>



<p>using methods like surveys and interviews for their projects.</p> <ul style="list-style-type: none"> <li>• <b>Data Analysis:</b> They analyse research data to draw conclusions and evaluate strategies like customer service and sustainability.</li> </ul>		<p>Completion of an extended piece of writing throughout the unit. GCSE style practice questions.</p>
<ul style="list-style-type: none"> <li>• <b>Problem Solving:</b> Students apply critical thinking to address challenges like customer complaints, inefficiencies, or costs, creating practical solutions based on industry knowledge.</li> <li>• <b>Teamwork and Communication:</b> They collaborate effectively in groups and communicate clearly with colleagues and customers in hospitality settings.</li> </ul>		<p>Homework with tasks every week</p>