





## Curriculum Overview for Food Preparation and Nutrition Year 11

<p><b>Term 1:</b></p> <p><b>Substantive Knowledge:</b></p> <ul style="list-style-type: none"> <li>Food science: functional and chemical properties of ingredients</li> <li>Nutrition: dietary needs and nutritional analysis of dishes</li> <li>Food safety: storage, handling, and preparation of different food groups</li> <li>Cooking methods and technical skills in practical preparation</li> <li>Evaluation: sensory qualities, technical outcomes, improvements</li> </ul> <p><b>Disciplinary Knowledge:</b></p> <ul style="list-style-type: none"> <li>How to plan, conduct, and write up a food investigation</li> <li>How to work like a food scientist or chef (testing, reflecting, adjusting)</li> <li>Decision making: selecting dishes based on criteria and justifying them</li> <li>Working to brief: designing for a target audience or nutritional need</li> <li>Managing a timed, multi-stage practical assessment independently</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>Data Collection</p> <p>Data Analysis</p> <p>Compliance</p> <p>Sustainability</p> <p>Food Safety</p> <p>Hygiene</p> <p>Menu Planning</p> <p>Dietary Considerations</p> <p>Teamwork</p> <p>Professional Development</p> <p>Industry Trends</p> <p>Emerging Markets</p> <p>Health and Nutrition</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>Completion of an extended piece of writing throughout the unit.</p> <p>GCSE style practice questions.</p> <p>Non- examined Assessment 15% of overall GCSE</p>
		<p>Homework with tasks every week</p>