

GCSE CURRICULUM and ASSESSMENT OVERVIEW

SUBJECT

Food Prep & Nutrition

Responsibility: Emily Mc Munns

Year 9	Term1 Food Safety	Term 2 Food Choices British cuisine	Term 3 Health & Nutrition	Term 4 Provenance	Term 5 European Cuisine	Term 6 World Food	Summer Holiday
Community Links	Wyke milk production? Rotary chef	Rotary chef	Rotary chef	Whiterow visit?		Street food festival Pub in the Park - Tom Kerridge	
	Health & Food safety 3.4.1 Food Spoilage & Contamination 3.4.2 Principles of Food Safety 3.4.2.1. Buying & storing food 3.6.2 Food processing & production Knife skills	Traditions & distinctive features. 3.2.1 Macronutrients 3.5 Food Choice 3.5.2 British Cuisines 3.5.3 Sensory Evaluation 3.3 Food science 3.3.1 Cooking & Heat transfer	Diet & Eatwell plate 3.2 Food Nutrition & Health 3.2.2 Micronutrients & health 3.5.1.3 Food Labelling & Marketing	Local produce & imports Animal welfare Sustainability Meat & veg 3.6 Food Provenance 3.5.1.2 Food Choices, religion, ethical, animal welfare	Pastry & eggs 3.3.2 Functional & chemical properties of food 3.5 Food Choice 3.2.3 Nutritional analysis	Bread & spices 3.5.1.1 Celebration, occasion, enjoyment. 3.5.2 International cuisine	Plan, prepare & cook a dish for the family. Analyse the nutrients
Literacy Focus	Focus: Technical vocab Presentation of work. <ul style="list-style-type: none"> Word lists Differentiated worksheets Visual support Evaluation writing frames 	Focus: Writing evaluations. <ul style="list-style-type: none"> Word lists Differentiated worksheets Visual support Evaluation writing frames 	Focus: Longer exam questions structure. <ul style="list-style-type: none"> Word lists Differentiated worksheets Visual support Evaluation writing frames 	Focus: Technical vocab check. <ul style="list-style-type: none"> Word lists Differentiated worksheets Visual support Evaluation writing frames 	Focus: Nutritional analysis writing. <ul style="list-style-type: none"> Word lists Differentiated worksheets Visual support Evaluation writing frames 	Focus: How to research & record. <ul style="list-style-type: none"> Word lists Differentiated worksheets Visual support Evaluation writing frames 	
Numeracy Focus	Focus: Measuring accurately <ul style="list-style-type: none"> Accurate use of scales & liquid measuring 	Focus: Temperatures cooking and storage <ul style="list-style-type: none"> Oven, fridge & freezer temperatures 	Focus: Collecting data & reading labels <ul style="list-style-type: none"> Survey data Nutritional labels Energy needs 	Focus: Food miles <ul style="list-style-type: none"> Calculating carbon footprint. Investigation data Food science 	Focus: Costing a recipe <ul style="list-style-type: none"> Understanding cost & adaption 	Focus: Recording data <ul style="list-style-type: none"> Graphs Bar charts Star diagrams tables 	
Assessments	<ul style="list-style-type: none"> End of project test Personal target setting Personal learning checklist. Skills checklist. 	<ul style="list-style-type: none"> End of project test Practical assessment – presentation focus 	<ul style="list-style-type: none"> End of project test Personal target setting Personal learning checklist. Skills checklist. 	<ul style="list-style-type: none"> End of project test Practical assessment – innovation/skills focus 	<ul style="list-style-type: none"> End of project test Personal target setting Personal learning checklist. Skills checklist. 	<ul style="list-style-type: none"> End of project test Practical assessment – Street food festival 	

Year 10	Term1 Health & Food Safety	Term 2 Food Choice International Cuisines	Term 3 Nutritional Needs & Health	Term 4 Provenance	Term 5 Food Science	Term 6 NEA2 Practice	Summer Holiday
Community Links	Godminster cheese Rotary chef	Rotary chef	Rotary chef	Riverford Talk about produce & ingredients?	Work Experience Orchardleigh?	Chef Food event Longleat? London?	
	3.3.2.4 Fruit & Vegetables - enzymes 3.4.1 Food Spoilage & Contamination 3.4.2 Principles of Food Safety 3.6.2 Food processing & production	3.2.1 Macronutrients 3.3.2 Functional & Chemical properties of food 3.5.2 British & International cuisines 3.5.1 Celebration, lifestyle, culture	3.2.2 Micronutrients 3.2.3 Nutritional needs & health 3.5.1 Factors affecting food choice 3.5.3 Sensory evaluation	3.5.1 Factors affecting food choice 3.6.1 Environmental impact & sustainability 3.6.2.2 Technological developments	3.3.1 Cooking of food & heat transfer 3.2.3 Nutritional analysis 3.3.2 Raising agents	3.7 Food Preparation & cooking techniques A. Research B. Demonstrating skills C. Planning D. Making E. Analyse & Evaluate	Garnish & Presentation project Research practice Primary & Secondary
Literacy Focus	Focus: Scientific technical vocab. <ul style="list-style-type: none"> Food specific Literacy mats Differentiated worksheets Key word lists Evaluation Frameworks 	Focus: Writing about nutrients. <ul style="list-style-type: none"> Food specific Literacy mats Differentiated worksheets Key word focus Evaluation Frameworks 	Focus: Key aspects of writing up an investigation. <ul style="list-style-type: none"> Technical vocab development. Differentiated worksheets Key word focus Evaluation Frameworks 	Focus: Primary & Secondary research support. <ul style="list-style-type: none"> Food specific Literacy mats Differentiated worksheets Key word focus Evaluation Frameworks 	Focus: Writing a Nutritional analysis. <ul style="list-style-type: none"> How to gain marks in NEAs written work. Food specific Literacy mats Evaluation Frameworks 	Focus: Writing a successful evaluation. <ul style="list-style-type: none"> Exam Command words Writing 12 mark answers Blooms Timeplans 	Plan prepare & cook a dish over the holidays. Mini report writing
Numeracy Focus	Focus: Accurate measuring <ul style="list-style-type: none"> Temperatures, ovens, fridges & freezers 	Focus: Calculating cooking times Accurate measuring of ingredients Calculating cooking times	Focus: Recording of scientific info & data <ul style="list-style-type: none"> Calculating cooking times Calculating energy needs 	Focus: Calculating Food miles <ul style="list-style-type: none"> Accurate measuring of ingredients Calculating cooking times 	Focus: Costings & nutritional data <ul style="list-style-type: none"> Accurate measuring of ingredients Calculating cooking times 	Focus: Data Maths in the exam questions	Plan prepare & cook a dish over the holidays. Costings Nutritional data
Assessment	<ul style="list-style-type: none"> Exam questions set weekly/homework linked to term's curriculum focus End of term written mini mock Personal learning checklist 	<ul style="list-style-type: none"> Exam questions set weekly/ homework linked to term's curriculum focus Practical assessment Skills checklist against practicals 	<ul style="list-style-type: none"> Exam questions set weekly /homework linked to term's curriculum focus End of term written mini mock Personal learning checklist 	<ul style="list-style-type: none"> Exam questions set weekly homework linked to term's curriculum focus Practical assessment Skills checklist against practicals 	<ul style="list-style-type: none"> Exam questions set weekly /homework linked to term's curriculum focus End of term written mini mock Personal learning checklist 	<ul style="list-style-type: none"> Exam questions set weekly homework linked to term's curriculum focus Practical assessment Skills checklist against practicals End of Year Mocks 	

Year 11	Term 1 NEA1 BRIEF 1 st Sept	Term 2 NEA1 NEA2 BRIEF 1 st Nov	Term 3 NEA2	Term 4 NEA2 NEA2 STUDENT DEADLINE EASTER	Term 5 REVISION	Term 6 REVISION & WRITTEN EXAM	
	NEA1 Brief Food Investigation A. Research B. Investigations	NEA1 Food Investigation C. Analyse & Evaluate NEA2 Brief – Nov 1st Food Preparation A. Research B. Demonstrating Technical skills	NEA2 Food Investigation C. Planning for final menu D. Making final dishes	NEA2 Food Investigation E. Analyse & Evaluate	Revision of multiple choice & longer questions. Some practical lessons. Revise: <ul style="list-style-type: none"> • Food Nutrition & Health • Food Science • Food Safety • Food Choice • Food Provenance 	Revision of multiple choice & longer questions. Revise: <ul style="list-style-type: none"> • Food Nutrition & Health • Food Science • Food Safety • Food Choice • Food Provenance 	
Literacy Focus	Support resources: Literacy frameworks not permitted Guidance of how to write up investigations – examples of different styles. Technical vocab focus.	Support resources: Literacy frameworks not permitted Research – how to gather primary & secondary research Extended writing - evaluations in depth	Support resources Literacy frameworks not permitted Nutritional analysis focus. How to plan ideas.	Support resources Literacy frameworks not permitted Support, how to write a time plan – colour coded mix & match	Support answering longer exam questions. Command words and the definitions. A-Z of Food Prep & Nutrition Tech vocab focus.	A-Z laminated sheets Practice mocks Support answering longer exam questions. Command words and the definitions.	
Numeracy Focus	Recording data: Graphs Tables Star diagram	Analyse data: Make comparisons Patterns occurring	Accurate measuring Recipe adapting.	Costings Nutritional data	Maths in the exam Focus on reading data	Maths in the exam Focus on reading data	
Assessment	NEA1 INVESTIGATION Progress check	NEA1 Draft marked Mock Exam Progress check Intervention	Progress check	NEA2 PRACTICAL Progress check Intervention	Marking NEA2 Marking Deadline 1st May	GCSE WRITTEN EXAM 1 hr 45 minutes	

