



Academic Year	Content and rationale. Unit title and brief outline of content.	Skills taught in each unit.	Assessment – how will the knowledge and skills be assessed?
<u>Year 11</u>			
Autumn A	NEA 1 – The food investigation (10 hours + ET) 15% of GCSE (12 lessons) Mock mock full paper	<u>Year 11:</u> Applying knowledge gained in year 9&10 to complete: NEA1: food investigation 15% of GCSE – title set by AQA 1 st September. How to write up an investigation. Section A – research – 6 marks Section B – investigation – 15 marks Section C Analysis and evaluation – 30 marks Total 30 marks	NEAs are internally marked and externally moderated. Full mock mock paper – green penned from modelled example afterwards. Weekly past questions set from the AQA exam practice workbook
Autumn B	NEA 2– the food preparation assessment (20 hours + ET) 35% of GCSE (24 lessons – 8 weeks)	NEA2: Food preparation assessment 35% of GCSE – title set by AQA 1 st November Section A – researching the task – 6 marks Section B – demonstrating technical skills – 18 marks Section C – planning for the final menu 8 marks Section D – making the final dishes – 30 marks Section E – analyse and evaluate 8 marks Total :70 marks Throughout KS4 these skills are used: General practical skills, Knife skills, Preparing fruits and vegetables, use of the cooker, Use of equipment, Cooking methods, Prepare, combine and shape, Sauce making, Tenderizing and marinating, Dough, Raising agents, Setting mixtures	NEAs are internally marked and externally moderated. Full mock paper Weekly past questions set from the AQA exam practice workbook
Academic Year	Content and rationale.	Skills taught in each unit.	Assessment – how will the knowledge and skills be assessed?



<u>Year 11</u>	Unit title and brief outline of content.		
Spring A	NEA 2– the food preparation assessment (20 hours + ET) 35% of GCSE (24 lessons – 8 weeks)	NEA2: Food preparation assessment 35% of GCSE – title set by AQA 1 st November (grading and skills above) Throughout KS4 these skills are used: General practical skills, Knife skills, preparing fruits and vegetables, use of the cooker, use of equipment, Cooking methods, Prepare, combine and shape, Sauce making, Tenderizing and marinating, Dough, raising agents, Setting mixtures	NEAs are internally marked and externally moderated. Weekly past questions set from the AQA exam practice workbook
Spring B	Consolidate learning: 1) Food, nutrition and health 2) Food Science 3) Food Safety 4) Food Choice 5) Food Provenance Past papers	Revision skills and techniques. Focussing on weaker areas from the mocks. Breakdown of exam papers, looking at mark allocation and what the exam board is looking for. Using modelled full past papers and green penning own papers once answered.	Weekly past questions set from the AQA exam practice workbook Full past papers, assessed and green penned.
Summer term:	As above		