

GCSE Food Preparation & Nutrition Department 2023-2024

	YEAR 10	YEAR 11
TERM 1	<p>Food Processing and production Students start with a brief introduction of the 5 core topics and expectations of the course. Students will then study the following key topics:</p> <ul style="list-style-type: none"> · food processing and production · Use a variety of practical skills · Demonstrate safe working practices · Food presentation and garnishes · Meat and fish preparation 	<p>Further develop key practical skills Consolidate key theory knowledge and understanding in preparation for NEA's and written exam Complete mock NEA's Mock written exam</p>
TERM 2	<p>Food choice and food provenance Students will be studying:</p> <ul style="list-style-type: none"> · Factors affecting food choice · British and International · Cuisines · Sensory evaluation · Environmental impact and sustainability 	<p>NEA 1: Food Science Investigation Students will be required to plan and undertake written tasks in response to a set task. When completing their NEA1 students will need to pay attention to SPAG. It is essential that students acquire and correctly use technical and subject terminology and vocabulary.</p>
TERM 3	<p>Food safety Students will be studying:</p> <ul style="list-style-type: none"> · Microorganisms and enzymes · Signs of food spoilage · Microorganisms in food production 	<p>NEA 2: Food Preparation Task Students will be required to plan and undertake written tasks in response to a set task. When completing their NEA2 students will need to pay attention to SPAG. It is essential that students acquire and correctly use technical and</p>

	<ul style="list-style-type: none"> · Bacterial contamination · Buying and storing food · Preparing, cooking and serving food <p>Introduction to NEA 1: Food Science Investigations</p>	<p>subject terminology and vocabulary. Students will complete their 3 hour practical exam and a written mock exam.</p>
TERM 4	<p>Food Nutrition and Health Students will be studying:</p> <ul style="list-style-type: none"> · Protein · Fats · Carbohydrates · Vitamins, minerals and water · Eatwell guide and lifestages · Special dietary needs · Energy needs <p>Introduction to NEA 2: Food Practical</p>	<p>NEA 2: Food Preparation Task Students will be required to plan and undertake written tasks in response to a set task. When completing their NEA2 students will need to pay attention to SPAG. It is essential that students acquire and correctly use technical and subject terminology and vocabulary. Students will complete their 3 hour practical exam and a written mock exam.</p> <p>Revision for Written Food exam: Students will complete a variety of revision activities to prepare them for their final written exam worth 50% of their GCSE</p>
TERM 5	<p>Food Science Students will be studying:</p> <ul style="list-style-type: none"> · Heat transfer and cooking methods · Functional and chemical properties: protein · Functional and chemical properties: carbohydrates · Functional and chemical properties: fats · Functional and chemical properties: raising agents <p>NEA 2: Mock practical exam (3hours)</p>	