

# Curriculum on a Page

## Year 11 - GCSE Food Preparation and Nutrition

AQA Examination Board Assessment outline: Written exam: 50%

Food investigation Assessment: 15%

Food Preparation Assessment: 35%

Course content: 1) Food, nutrition and health 2) Food science 3) Food safety 4) Food choice 5) Food provenance

All the above assessments completed in Year 11

### Term One

#### What we will be learning (Subject knowledge) Food Investigation

Food investigation Assessment: 15%

We will be investigating the functions of ingredients by carrying out practical tasks to test how certain commodities behave depending on cooking methods used and techniques used to manipulate the food. For example: sauce making using roux to change the consistency of the sauce as well as other thickening agents such as cornflour, pastry and cake making methods by testing different types of fat and sugar and how this will affect the role of these ingredients and help to explain their "job" in a variety of recipes. This will help students to make informed changes, which will help them modify recipes with confidence.

Students will complete their first non-examined assessment (NEA) 15% food investigation. Students will have controlled research time to plan their investigation based on the exam board's choice of briefs. Students will have a full teaching day in the kitchen to carry out their investigation, recording results as they work and photographic evidence. This will take place in exam conditions and assessed by the subject teacher based on the exam assessment criteria. All students will be informed about the dates and requirement of the assessment nearer the date.

### Term Two

#### What we will be learning (Subject knowledge) Food Preparation and Cooking

Food Preparation Assessment: 35%

This term will focus on the final non-assessed examination (NEA) 35%. They will have controlled research time to plan and cook a number of dishes based on the exam board's choice of briefs. For example, plan a meal three-course meal for a coeliac, vegetarian, vegan, low fat diet or for a young child, teenager or an elderly person. They will need to research everything linked to the brief and present their work neatly and show clear evidence to justify their reasons for the choice of dishes they will make for their final assessed practical task. Students will have a full teaching day in the kitchen to cook their final choice of dishes and photographic evidence will be sent to the exam board on completion. This will take place in exam conditions and assessed by the subject teacher based on the exam assessment criteria. All students will be informed about the dates and requirement of the assessment nearer the date.

### Term Three

#### What we will be learning (Subject knowledge) Theory Knowledge

AQA Examination Board Assessment outline: Written exam: 50%

We will review our learning from Year 9 and 10 GCSE Food and we will plan the remainder of our theory knowledge in preparation for the external theory exam (50%) 1 hour and 45 minutes. A comprehensive revision schedule will be in place ready for the written exam in June.

We will learn how to interpret and answer examination style questions.

We will continue to carry out practical activities to re-enforce our learning and create practical revision resources.

#### How we will be learning (Learning approaches including Learning Habits)

We will be making links and thinking rigorously about the learning. We will be planning revision and discussing our learning in pairs, groups and with our teacher. We will improve our time effectiveness and manage distractions.

#### Try This at home

Students will be working independently in preparation for the GCSE written examination in Food.

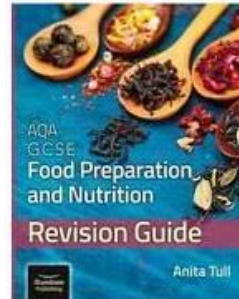
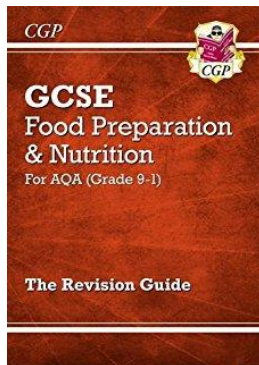
CGP and illuminate have fabulous revision guides.

book is for students doing WJEC GCSE Food Preparation and Nutrition (9-1).

Visit the exam board site and have a go at answering past exam questions [www.aqa.co.uk](http://www.aqa.co.uk) or ask one of us for a copy of a past exam paper. We will happily mark it and grade you if you hand it in on completion.

### GCSE Food preparation and Nutrition (Grade 9-1) for AQA – The revision guide

[www.cpgbooks.co.uk](http://www.cpgbooks.co.uk).



### How we will be learning (Learning approaches including Learning Habits)

Students will be working independently whilst being time effective to keep up with deadlines. Students will be using ICT facilities to complete their projects. We will be using an online nutrition program to help students gain confidence and knowledge about how the nutritional content of a dish or meal is calculated. Students will be carrying out research visiting the library and using recipe books for inspiration.

#### Try This at home

Students will need to practice their cooking skills and be competent in their technical ability as well as accurate in quantities and working to a specific time. Regularly visiting supermarkets, market stalls and independent traders to gain insights into new ingredients. Useful programmes for inspiration: Come dine with me, Master Chef, Jamie Oliver, Mary Berry and Nigel Slater. Plenty of tutorials and clips on [www.youtube.co.uk](http://www.youtube.co.uk)