

YEAR 11 OVERVIEW Food Preparation and Nutrition

AUTUMN TERM 1								
Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7		
04.09.17	11.09.17	18.09.17	25.09.17	02.10.17	09.10.17	16.10.17		
(Sept- Oct): NEA Task 1 issued by EDUQAS 01/09/18. Assessment broken into 3 areas; Research (6marks) Investigating (15marks) Analysis & Evaluation (9marks) 30 marks total / 12hrs taught time. 15% of GCSE NEA Task 1 deadline: 20/10/17								
			Assessment					
AUTUMN TERM 2								
Week 8	Week 9	Week 10	Week 11	Week 12	Week 13	Week 14	Week 15	
30.10.17	06.11.17	13.11.17	20.11.17	27.11.17	04.12.17	11.12.17	18.11.17	
(Nov- Feb): NEA Task 2 issued by AQA 01/11/18. Assessment broken into 5 areas; Investigating the task (6marks) Skills trial (18marks) Planning for the final menu (8marks) Making the final dishes (30marks) Analyse & evaluate (8marks) 3 hour practical 70 marks total / 26hrs taught time. 35% of GCSE NEA Task 2 deadline: 22/2/18								
	PPE 1 Window	PPE 1 Window	Data & Reports					
SPRING TERM 1								
Week 16	Week 17	Week 18	Week 19	Week 20				
08.01.18	15.01.18	22.01.18	29.01.18	05.02.18				
SPRING 2								
Week 21	Week 22	Week 23	Week 24	Week 25	Week 26			
19.02.18	26.02.18	05.03.18	12.03.18	19.03.18	26.03.18			
NEA Task 2 Deadline	Exam preparation –1. Food, nutrition and health – Macro Nutrients, Micro Nutrients, Nutritional Needs and Health. 2. Food science – Cooking of food, Heat Transfer and the Functional and Chemical Properties of Food. 3. Food safety – Food Spoilage, Contamination and the Principles of Food Safety. 4. Food choice – Factors affecting Food Choice, British and International Cuisines, Sensory Evaluation, Food Labelling and Marketing 5. Food provenance – Environmental Impact and Sustainability of Food, Food Processing and Production.							
WTM Window	PPE 2 Window	PPE2 Window	PPE2 Data					
SUMMER TERM 1								
Week 27	Week 28	Week 29	Week 30	Week 31	Week 32	Week 33		
16.04.18	23.04.28	23.04.28	30.04.28	07.15.18	14.05.18	21.05.18		
Practical revision tasks S1 – General practical skills S2 – Knife skills S3 – Preparing fruit and vegetables S4 – Use of the cooker S5 – Use of equipment S6 – Cooking methods S7 – Prepare, combine and shape S8 – Sauce making S9 – Tenderise and marinate S10 – Dough S11 – Raising agents S12 – Setting mixtures					GCSE Window	GCSE Window		
SUMMER TERM 2								
Week 34	Week 35	Week 36	Week 37	Week 38	Week 39	Week 40		
04.06.18	11.06.18	18.06.18	25.06.18	02.07.18	09.07.18	16.07.19		

GCSE Window

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