

Year: 11

Subject: GCSE Food Preparation and Nutrition

Autumn Term		
Overarching Topic:		
What has come before and what comes later:	<p>Independent practical skills, testing, analysis, evaluation, research. British and international cuisine - research, testing, analysis and evaluation.</p> <p>Knowledge of Food provenance - research and analysis of food sources, processing, environment and sustainability.</p> <p>Planning final menu/ timings / health and safety.</p> <p>From 1<sup>st</sup> September, the focus will be on NEA 50% of the overall grade. Students to research, design and produce 2 high quality dishes showcasing a range of skills.</p>	
	Core	Extension
The Big Questions (What questions will students be able to answer upon mastery of the topic?)	<ul style="list-style-type: none"> <li>• Why is it important to consider nutrition when planning a meal?</li> <li>• Explain how your menu choices link to your coursework topic</li> <li>• What foods are suitable for your chosen topic area and why?</li> <li>• What specific processes have you used to prepare your test menu?</li> <li>• How have you remained safe during practical lessons?</li> <li>• What problems have you encountered and how have you solved them? (This question should be able to be answered multiple times throughout development stages)</li> <li>• What techniques can be used to test food products?</li> <li>• What skills/food products are classed as high level and low level skills?</li> <li>• Why is it important to know the nutritional content of your chosen meal?</li> <li>• Demonstrate and explain how to produce two dishes which involve dovetailing.</li> </ul>	<ul style="list-style-type: none"> <li>• Explain how you could adapt your dishes to suit people with different dietary requirements.</li> <li>• What are food miles and how would you consider this in your final dishes.</li> </ul>
	Skill/Technique	How students will develop and demonstrate this
Key skills	<ul style="list-style-type: none"> <li>• Preparing/cooking skills</li> <li>• Researching</li> <li>• Planning</li> <li>• Evaluating</li> </ul>	<ul style="list-style-type: none"> <li>• Students are completing their own dishes. Students are expected to show a variety of high/medium and low skills in the creations of their development work and subsequent dishes. Evidence will be in completed products and methods</li> <li>• Students conduct own research and analyse findings</li> <li>• Students produce own methods based on research and develop/refine as they follow them in the production of dishes.</li> </ul>

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		<ul style="list-style-type: none"><li>• Evaluation of methods/dishes.</li></ul>
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