









# Year 11 Food Preparation and Nutrition Curriculum

Term	Curriculum content
<b>Michaelmas 1</b> 	Revision of key terms and high skill practical work. Introduction of the NEA1-controlled assessment work.  15% of GCSE 10 hours in school only
<b>Michaelmas 2</b> 	Continue with NEA1 until completion Introduction of the NEA2-controlled assessment work.  35% of GCSE 20 hours in school only
<b>Lent 1</b> 	Continue with NEA2  Revise key words and misconceptions in small intervention groups aimed at focusing on the needs of each pupil rather than whole class intervention
<b>Lent 2</b> 	Finish NEA2  Final element is a 3 hour cooking exam. 3 dishes, 3 hours, no help and only a time plan to follow Start revising in lesson time for the exam  50% of GCSE
<b>Trinity 1</b> 	Revise:  Food nutrition and health Food science Food safety Food choice Food provenance  100 marks, first 20 are multiple choice and then the rest are written answers
<b>Trinity 2</b> 	Revise:  Food nutrition and health Food science Food safety Food choice Food provenance  100 marks, first 20 are multiple choice and then the rest are written answers The exam will take place in June