

Year 11 Food Curriculum Sequencing Grid			
Subject: GCSE Food Preparation and Nutrition	Term One	Term Two	Term Three
Unit <i>(Tablet in 39 week plan)</i>	Week 1-9: NEA1 Week 10-12: Prep, trial exams, CTG Week 13-15: NEA2 (Section A - research)	Week 16- 22: NEA 2 Section B – trials, Section C – planning Week 23-24: Y11 trial examinations Week 25: NEA 2 food practical exams Week 26: NEA 2 Section E	Week 27- 28: NEA 2 Mop up Week 29 – 34: Revision Week 35: Written exam
Substantive Knowledge <i>(required for Y11)</i> What... How.... Why....	Application of KS4 curriculum to a specific brief set by exam board	Application of KS4 curriculum to a specific brief set by exam board	Consolidation of theoretical knowledge in preparation for the written exam
Disciplinary Knowledge <i>(required for Y11)</i> What... How... Why...	AO1 Demonstrate knowledge and understanding of nutrition, food, cooking and preparation AO2 Apply knowledge and understanding of nutrition, food, cooking and preparation AO3 Plan, prepare, cook and present dishes, combining appropriate techniques AO4 Analyse and evaluate different aspects of nutrition, food, cooking and preparation, including food made by themselves and others	AO1 Demonstrate knowledge and understanding of nutrition, food, cooking and preparation AO2 Apply knowledge and understanding of nutrition, food, cooking and preparation AO3 Plan, prepare, cook and present dishes, combining appropriate techniques AO4 Analyse and evaluate different aspects of nutrition, food, cooking and preparation, including food made by themselves and others	AO1 Demonstrate knowledge and understanding of nutrition, food, cooking and preparation AO2 Apply knowledge and understanding of nutrition, food, cooking and preparation AO3 Plan, prepare, cook and present dishes, combining appropriate techniques AO4 Analyse and evaluate different aspects of nutrition, food, cooking and preparation, including food made by themselves and others
Key Technical Vocabulary	NEA 1: Research – Scientific theory, functions of ingredients, chemical properties/ reactions, summarise	NEA 2 Research – dietary group, life stage, culinary tradition. primary and	Review of year 10 terminology Term 1 Essential Amino Acids, High biological value, low biological value,

<i>To be modelled and deliberately practiced in context.</i>	<p>findings, hypothesis/ prediction, plan of action, variants and constants,</p> <p>Investigation – Sensory analysis, variables, recording , temperatures, times, weights, recipes, ingredients, recording, tables, graphs, charts, labelled diagrams, annotated photographs, meticulously explained,</p> <p>Analysis and Evaluation – knowledge and specialist understanding, detailed, accurate interpretation of results, justified conclusions, coherent, technical language</p>	<p>Relevant, concise, accurate research discrimination secondary research, interviews,</p> <p>Demonstrating technical skills – complex, technical skills/ processes. Review, justified</p> <p>Planning final menu – Timeplan, realistic, logical, food safety, dovetailing, nutrition, ingredients, cooking methods.</p> <p>Analyse and evaluate – Nutritional analysis, recommendations, food labels, sensory analysis</p>	<p>Carbohydrates, proteins, Fats, Vitamins and Minerals. Macro and micronutrients. eat well Guide and Eight Top Tips</p> <p>Term 2</p> <p>Boiling, Steaming, Roasting Braising, Denaturation, coagulation, dextrinization, caramelisation, gelatinisation, plasticity, shortening emulsification, raising agents (Carbon dioxide/ air/ Steam and Biological/ chemical/mechanical)</p> <p>Term 3</p> <p>Cuisine, Labelling, packaging, evaluative report, functional properties, working characteristics, research, analysis, evaluation, high level skills, dovetailing</p>
Opportunities for reading	Independent research through texts, media and internet Recipes	Independent research through texts, media and internet Recipes	Independent and guided research
Developing Cultural Capital <i>Essential knowledge and skills of educated citizens.</i>	Application of knowledge to a specific targeted group	Application of knowledge to a specific targeted group	Embedding all aspect of Food Preparation and Nutrition on a Healthy Lifestyle
Authentic Connections – Cross Curricular Links	<p>Maths – weighing/measuring</p> <p>English – reading/report writing</p> <p>Science – scientific report writing</p>	<p>Maths – weighing/measuring</p> <p>English – reading/report writing</p> <p>Geography – food provenance</p> <p>Science – functionality and working properties</p>	External Exam
Key Assessment	Trial Exam marked and moderated on research, investigations, conclusions	Exam marked and moderated on research, planning, trialling, high level practical skill, evaluation	External exam