










# Curriculum Content Map

Subject: Food Preparation and Nutrition

Year group: 11

	TERM 1		TERM 2		TERM 3	
	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Topics	Topic 1 & Topic 2	Topic 3 & Topic 4	Topic 5 & Topic 6	Topic 7 & Topic 8	Topic 9 & Topic 10	Topic 11
Topic Title & Description	<b>NEA 1 - Food Investigation</b> Section A – Research Section B - Investigation	<b>NEA 1 – Food Investigation</b> Section B – Investigation Section C – Analysis and Evaluation	<b>NEA 2 – Food Prep Assessment</b> Section A – Researching the task Section B – Demonstrating technical skills Section C – Planning for the final menu	<b>NEA 2 - Food Prep Assessment</b> Section D – Making the final dishes Section E – Analyse and evaluate	<b>Paper 1 Exam revision</b>	
Links to Prog of Study	Paper 1 - 3.2, 3.3 and 3.5 NEA 1 - 3.1 and 3.7	Paper 1 - 3.2, 3.3 and 3.6 NEA 1 – 3.1 and 3.7	Paper 1 – 3.2, 3.3, 3.5 and 3.6 NEA 2 – 3.1 and 3.7	Paper 1 – 3.2, 3.3, 3.5 and 3.6 NEA 2 – 3.1 and 3.7	Paper 1 – 3.2, 3.3 3.4, 3.5, and 3.6	
Sequencing	NEA 1 mini mocks have been done throughout year 10 when learning the theory content – now the official NEA 1 will be completed.	NEA 1 mini mocks have been done throughout year 10 when learning the theory content – now the official NEA 1 will be completed.	NEA 2 mini mocks have been done throughout year 10 when learning the theory content – now the official NEA 2 will be planned.	NEA 2 mini mocks have been done throughout year 10 when learning the theory content – now the official NEA 2 will be completed.	All exam content has been covered in year 10 and embedded in NEA tasks throughout year 11. Revision for examined unit.	
Sequencing Skills 	NEA 1 mini mocks have been done throughout year 10 when learning the theory content – now the official NEA 1 will be completed.	NEA 1 mini mocks have been done throughout year 10 when learning the theory content – now the official NEA 1 will be completed.	NEA 2 mini mocks have been done throughout year 10 when learning the theory content – now the official NEA 2 will be planned.	A wide range of technical skills learned in all previous years will be demonstrated in the NEA 2 project.	All exam content has been covered in year 10 and embedded in NEA tasks throughout year 11. Revision for examined unit.	
Retrieval Practice 	Using skills from Food Science 3.3 section of specification	Retrieval of Food Science and Nutrition and Health, 3.2 and 3.3 of the specification	Retrieval of practical skills from part 3.1 and 3.7 of the spec.	Retrieval of practical skills through term 1, 2, 3, 4, 5 and 6 of year 10 through practical work – part 3.1 and 3.7 of the spec.	Recap on parts 3.2, 3.3, 3.4, 3.5 and 3.6 of the specification.	
New Learning 	Exemplar work of NEA projects Examiners reports How to conduct investigations	Exemplar work of NEA projects Examiners reports How to conduct investigations	Exemplar work of NEA projects Examiners reports, research tasks How to plan recipes, demonstrating technical skills	Making the final menu – student will learn how to bring together all of the previously learned practical skills.	Apply to new exam questions not previously completed	
Literacy 	Key words	Key words	Key words	Key words	Key words	
Numeracy 	Weighing, Ratios, Measuring, Proportions Timing, Temperatures	Weighing, Ratios, Measuring, Proportions Timing, Temperatures	Weighing, Ratios, Measuring, Proportions Timing, Temperatures	Weighing, Ratios, Measuring, Proportions Timing, Temperatures	Weighing, Ratios, Measuring, Proportions Timing, Temperatures	
Independent Practice 	Completing NEA 1 investigation.	Completing NEA 1 investigation.	Completing NEA 2 project. Section, A, B and C.	Completing NEA 2 project. Section D and E.	Exam questions relating to topic. Practical tasks relating to topics.	
Super curricular activities	Cooking at home – extra recipes given for students to develop skills independently Intervention	Cooking at home – extra recipes given for students to develop skills independently Intervention	Cooking at home – extra recipes given for students to develop skills independently Intervention	Cooking at home – extra recipes given for students to develop skills independently Intervention	Intervention	
British values and SMSC	Social – working together in pairs Evaluating others’ work Culture – exploring dishes from different cultures	Social – working in pairs Evaluating others’ work Culture – exploring dishes from different cultures	Social – working together in pairs Evaluating the work of others Culture – exploring dishes from different cultures	Social – working together in pairs Evaluating the work of others Culture – exploring dishes from different cultures	Social – working in pairs Evaluating the work of others Culture – exploring dishes from different cultures	
Links to skills and virtues	Friendliness and civility – working in pairs to conduct food science experiments Aiming high – Self-mastery – Learning to conduct investigations Leadership – Taking control of own hypothesis and factors.	Justice and truthfulness – Problem solving – Solving how to show a fair range of results Good speech – Communicating results with others Staying positive – If things do not go according to plan in the investigation.	Courage – To try new skills Presenting – Presenting technical skills Stillness – Conducting research Listening – To the ideas of others and to feedback to improve work. Taking the advice of others.	Gratitude – Students will show gratitude for the use of equipment and practical skills they have learned throughout the course to enable them to complete the NEA project. Creativity – Students create their own menu and make the dishes.	n/a	
Careers 	Chef, restaurateur, menu planner, food critic, events planning, catering, teaching, food retailing.	Chef, restaurateur, menu planner, food critic, events planning, catering, teaching, food retailing.	Chef, restaurateur, menu planner, food critic, events planning, catering, teaching, food retailing.	Chef, restaurateur, menu planner, food critic, events planning, catering, teaching, food retailing.	Chef, restaurateur, menu planner, food critic, events planning, catering, teaching, food retailing.	
Formative assessment 	NEA 1 WAG at point of assessment	NEA 1 WAG	NEA 1 WAG at point of assessment	NEA 2 WAG	Exam paper	
Summative assessment	N/A	Completion of NEA 1	N/A	Completion of NEA 1	N/A	
Personalised Challenge for LA	1:1 support – demonstrations and modelling Exemplar work Writing frames	1:1 support – demonstrations and modelling Exemplar work Writing frames	1:1 support – demonstrations and modelling Exemplar work Writing frames	1:1 support – demonstrations and modelling Exemplar work Writing frames	Example answers Examiners report Differentiated revision material	
HA Challenge 	Extension questions Work independently Grade 7/8/9 exemplar work	Extension questions Work independently Grade 7/8/9 exemplar work	Extension questions Work independently Grade 7/8/9 exemplar work	Extension questions Work independently Grade 7/8/9 exemplar work High level skill recipes chosen	8 mark exam questions	
ICT opportunities	Use of iPads and/or laptops to create NEA 1 project. The NEA needs to be presented digitally. Graphs, hedonic scales, star profiles.	Use of iPads and/or laptops to create NEA 1 project. The NEA needs to be presented digitally. Graphs, hedonic scales, star profiles.	Researching recipes NEA 2 sections need to be completed digitally.	Researching recipes NEA 2 sections need to be completed digitally.	Use of AFL apps on iPad – such as Quizlet, Kahoot, GCSE Pod	