



Food Preparation and Nutrition GCSE Curriculum Overview

Rationale: The KS4 curriculum is designed to utilise the skills developed in KS3 therefore ensuring students have the plethora of skills and knowledge to tackle the GCSE specification but more importantly be able to transfer these skills to the world of work. Students will have a wide range of practical ability to tackle a complex recipe, be able to modify the dish for the specific individuals needs and ensure it can be commercially viable.

Term/Length of Time	Outline Students practical and theoretical knowledge of	Assessment/Teacher Feedback Opportunities	Homework and Literacy resources
Y11 September to October	<p>NEA 1 - 15% of the overall GCSE grade Students are given 3 investigation tasks and select 1 to complete. These are completed in school but students must ensure they complete the written work for these investigations in class and to the deadline.</p> <p>Students missing lesson time must complete the work to the deadline. It is likely they may have to complete some of this as homework.</p>	<p>Teachers will not be assessing any work other than mock examinations and the NEA. Students will be given opportunities within lesson to improve upon their work but due to the assessment regulations we cannot provide them with gradings of their NEA.</p>	<p>Minimum homework expectation - to be set on G4S Students throughout year 11 will be expected to remain in line with deadlines that will be issued for each aspect of their NEA.</p> <p>NEA outline from the exam board - https://www.aqa.org.uk/subjects/food/gcse/food-preparation-and-nutrition-8585/non-exam-assessment-administration</p> <p>Optional homework tasks and Literacy resources Exam preparation https://www.bbc.co.uk/bitesize/subjects/zdn9jvh</p>
November through to April	<p>NEA 2 – 35% of the overall GCSE grade. Students are given a further 3 tasks to choose from and select 1. The assessment is based up written and practical work. From November to January students will research and analyse a range of dishes that they have selected and cooked.</p> <p>From January to April they will then plan and make 3 dishes related to the original task and eventually evaluate these</p>	<p>Further verbal feedback from staff regarding amendments of students NEA.</p>	<p>Minimum homework expectation - to be set on G4S Continued work on NEA – Practice cooking dishes at home. https://www.aqa.org.uk/resources/food/gcse/food-preparation-and-nutrition/teach/teaching-guide-skills-for-recipes</p> <p>Optional homework tasks and Literacy resources Continued examination revision. https://revisionworld.com/gcse-revision/food-preparation-and-nutrition-gcse-revision/food-science</p>

	always focusing on sensory analysis, nutritional analysis and how the dishes can be modified and improved		
April onwards until final examination	Exam preparation and Revision – Exam is 50% of their final GCSE grade. Students will use their lesson time to work through exam style questions from past papers. They will have revision lessons on the course content to ensure they are exam ready.	Mock exams will provide teacher feedback on theoretical progress.	Minimum homework expectation - to be set on G4S Exam revision and practice examination papers – https://www.aqa.org.uk/subjects/food/gcse/food-preparation-and-nutrition-8585/assessment-resources Optional homework tasks and Literacy resources https://www.aqa.org.uk/subjects/food/gcse/food-preparation-and-nutrition-8585/assessment-resources