

**Subject Title Food Preparation and Nutrition - Curriculum Long Term Planning**

Year 11		HT1 – NEA1 is not to be completed therefore NEA2 is started in HT1	HT2	HT3	HT4	HT5	HT6
<b>subject</b>	<b>Big Idea</b>	NEA 1 Coursework NEA topics released 1 <sup>st</sup> Sept ( 10 hours ) Research Investigation Analysis and evaluation  (HAND IN BEFORE HALF TERM FOR MARKING)	NEA 2 Coursework NEA2 topics released 1 <sup>st</sup> November (20 hours) Section A – Research and start Section B – Demonstration of skills (include mock exams?)	NEA 2 continued Section B – demonstration of skills and evaluations  Section C – Planning the Final menu	Section D – Making the Final dishes (3 hour practical) takes place March time Section E – Analysis and Final Evaluations HAND IN (BEFORE EASTER BREAK FOR MARKING)	NEA1 AND NEA2 INTERVENTIONS  Revision lessons up to the Food exam in HT6 – A structured revision plan is set up to revise all areas of the specification.	EXAMs
	<b>Assessment</b>	Marking of the NEA1 coursework	Food Mock Exam	Marking of the Section B Demonstration of skills	Final Marking of NEA2.	Past papers and exam questions	Final Food Assessment Exam
	<b>Assessment Intent</b>	To mark coursework in line with the marking criteria : AO2, AO3, AO4 Assessment objectives below.	To review students understanding of the subject and to find areas where further revision is needed and clarification AO1, AO3, AO4	To assess areas of practical skills. To discuss areas to include in the Section D planning and making AO2, AO3, AO4.	To review and mark coursework for redrafting and intervention work for missing pieces of work. AO2, AO3, AO4.	To check understanding of the topics from the specification. To bridge gaps in learning/knowledge by focused revision sessions/lessons.	
	<b>Wider Curriculum Links</b>	<b>Numeracy, Literacy, Team work,</b>	<b>Numeracy, Literacy, team work,</b>	<b>Numeracy, Literacy, organisation skills.</b>	<b>Literacy</b>	<b>Literacy</b>	

The exam and non-exam assessment (NEA) will measure how students have achieved the following assessment objectives.

- A01: Demonstrate knowledge and understanding of nutrition, food, cooking and preparation.
- A02: Apply knowledge and understanding of nutrition, food, cooking and preparation.
- A03: Plan, prepare, cook and present dishes, combining appropriate techniques.
- A04: Analyse and evaluate different aspects of nutrition, food, cooking and preparation including food made by themselves and others.