



Years 10 & 11 Curriculum

GCSE: Food Preparation & Nutrition



Year 10	Term 1 (Autumn)		Term 2 (Spring)		Term 3 (Summer)	
	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Topic	Unit 1: Commodities: Fruit & Vegetables Unit 2: NEAs Theory/Practical	Unit 1: Commodities: Cereals Unit 2: NEAs Theory/Practical	Unit 1: Commodities: Dairy Unit 2: NEAs Theory/Practical	Unit 1: Commodities: Meat, fish, poultry & eggs Unit 2: NEAs Theory/Practical	Unit 1: Commodities: Butter, oils, sugars & syrups Theory/Practical	Unit 1: Commodities: Alternative protein sources Unit 2: NEAs Theory/Practical
Key Concepts	<ul style="list-style-type: none"> Classification Provenance Storage & safety Growing & processing Nutritional value Dietary considerations NEA 1 food science investigation – Enzymic browning NEA 2 plan & make assessment – healthy blood or bones Potatoes Fruit & vegetable based practical dishes 	<ul style="list-style-type: none"> Classification Provenance Processing Storage & safety Nutrition Dietary considerations Food science NEA 1 food science investigation – thickening Cereal based practical dishes 	<ul style="list-style-type: none"> Classification Provenance Growing & processing Storage & safety Nutrition Dietary considerations NEA 2 plan & make assessment – lactose intolerance Cereal based practical dishes 	<ul style="list-style-type: none"> Classification Provenance Rearing & processing Storage & safety Nutrition Dietary considerations Food science NEA 2 plan & make assessment Meat, fish, poultry & eggs based practical dishes 	<ul style="list-style-type: none"> Classification Provenance Growing & processing Storage & safety Nutrition Dietary considerations Food science NEA 1 food science investigation – fats & sugars Fat & sugar based practical dishes 	<ul style="list-style-type: none"> Classification Provenance Growing & processing Storage & safety Nutrition Dietary considerations Alternative protein sources based practical dishes

Year 11	Term 1 (Autumn)		Term 2 (Spring)		Term 3 (Summer)	
	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Topic	Unit 1: Core knowledge Unit 2: NEA 1 Theory/Practical	Unit 1: Core knowledge Unit 2: NEA 2 Theory/Practical	Unit 2: NEA 2 Theory/Practical	Unit 2: NEA 2 Unit 1: Core knowledge Theory/Practical	Unit 1: Principles of Food Preparation & Nutrition Revision	
Key Concepts	<ul style="list-style-type: none"> Nutrition Sensory analysis & testing Food science NEA 1 - food science investigation NEA 1 food science investigations 	<ul style="list-style-type: none"> Cultures & cuisines Energy Macronutrients Food spoilage NEA 2 – plan & make assessment Fusion dish High risk practical NEA 2 – plan & make assessment practicals 	<ul style="list-style-type: none"> NEA 2 – plan & make assessment NEA 2 – plan & make assessment practicals 	<ul style="list-style-type: none"> NEA 2 – plan & make assessment Advertising & marketing Food processing Additives Food labelling NEA 2 – plan & make assessment practicals 	<ul style="list-style-type: none"> Nutrition Diet & health Food science Food provenance Food spoilage Basic recipes Food commodities 	

NEA = Non-Examined Assessment



Years 10 & 11 Assessment

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All pupils will sit several knowledge tests and a mock examination in Year 10. In Year 11, pupils will sit an assessment and a mock examination.

	Year 10		Year 11		Revision Resources
	Knowledge Tests	Mock Exam	Assessment	Mock Exam	
	Autumn/Spring Terms	Summer Term	Autumn Term	Spring Term	
Style of Assessment	Each knowledge test will consist of 20 multiple-choice questions	Exam paper consisting of data response, short answer and extended response questions	Exam paper consisting of data response, short answer and extended response questions	Exam paper consisting of data response, short answer and extended response questions	<i>Kennet Resources</i> <ul style="list-style-type: none"> • Core Questions • Knowledge Organisers • Learning Habits <i>External Resources</i> <ul style="list-style-type: none"> • www.foodafactoflife.org.uk • www.bbc.com/bitesize
Topics Assessed	<ul style="list-style-type: none"> • Core knowledge taught until that point in the academic year 	Basic recipes, food safety, cooking methods, nutrition, working properties of ingredients and food science, food processing, diet and health, special diets, food spoilage and preservation, food waste and environmental issues		Nutrition, diet and good health, food science, food preparation and cooking, where food comes from and food commodities	