



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

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

NEA = Non-Examined Assessment




# Years 10 & 11 Assessment

## GCSE: Food Preparation & Nutrition



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"><li>• Core Questions</li><li>• Knowledge Organisers</li><li>• <a href="#">Learning Habits</a></li></ul> <i>External Resources</i> <ul style="list-style-type: none"><li>• <a href="http://www.foodafactoflife.org.uk">www.foodafactoflife.org.uk</a></li><li>• <a href="http://www.bbc.com/bitesize">www.bbc.com/bitesize</a></li></ul> <p>You can find additional revision material on Frog</p> 
Topics Assessed	<ul style="list-style-type: none"><li>• Core knowledge taught until that point in the academic year</li></ul>	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	