



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: Dairy Unit 2: NEAs Theory/ Practical	Unit 1: Commodities: Cereals 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">ClassificationProvenanceStorage & safetyGrowing & processingNutritional valueDietary considerationsNEA 1 food science investigation – Enzymic browningNEA 2 plan & make assessment – healthy blood or bonesPotatoesFruit & vegetable based practical dishes	<ul style="list-style-type: none">ClassificationProvenanceProcessingStorage & safetyNutritionDietary considerationsFood scienceNEA 2 plan & make assessment – lactose intoleranceNEA 1 food science investigation – yoghurtDairy based practical dishes	<ul style="list-style-type: none">ClassificationProvenanceGrowing & processingStorage & safetyNutritionDietary considerationsNEA 1 – food science investigation – thickeningCereal based practical dishes	<ul style="list-style-type: none">ClassificationProvenanceRearing & processingStorage & safetyNutritionDietary considerationsFood scienceNEA 2 plan & make assessmentMeat, fish, poultry & eggs based practical dishes	<ul style="list-style-type: none">ClassificationProvenanceGrowing & processingStorage & safetyNutritionDietary considerationsFood scienceFat & sugar based practical dishes	<ul style="list-style-type: none">ClassificationProvenanceGrowing & processingStorage & safetyNutritionDietary considerationsNEA 2 plan & make assessment – special dietAlternative 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">NutritionSensory analysis & testingFood scienceNEA 1 - food science investigationNEA 1 food science investigations	<ul style="list-style-type: none">Cultures & cuisinesEnergyMacronutrientsFood spoilageNEA 2 – plan & make assessmentFusion dishHigh risk practicalNEA 2 – plan & make assessment practicals	<ul style="list-style-type: none">NEA 2 – plan & make assessmentNEA 2 – plan & make assessment practicals	<ul style="list-style-type: none">NEA 2 – plan & make assessmentAdvertising & marketingFood processingAdditivesFood labellingNEA 2 – plan & make assessment practicals	<ul style="list-style-type: none">NutritionDiet & healthFood scienceFood provenanceFood spoilageBasic recipesFood 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 <p>You can find additional revision material on Frog</p> 
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	