

| | Term 1 Weeks 1-7 | Term 2 Weeks 8-15 | Term 3 Weeks 16-21 | Term 4 Weeks 22-27 | Term 5 Weeks 28-33 | Term 6 Weeks 34-40 |
|-------------------|--|---|---|---|---|--|
| | Commodity: Fruit and Vegetables | Commodity: Milk, cheese and yoghurt | Commodity: Cereals | Commodity: Meat, fish, poultry, eggs | Mock NEA2 | |
| Year 10 | Students will develop the range of practical skills required for the NEA's via weekly practicals - recipes will include British and International cuisines. Food safety will be embedded throughout the course. | | | | Students will learn about food security and food waste. Students will consider the role of water in the body, excess, deficiency and sources. Students will be introduced to the different types of food additive and will consider their role in food production and disadvantages in use. Students will further develop their knowledge of national and international cuisines. Students will cover the remaining food commodities: Soya, tofu, beans, nuts, seeds; Butter oils, margarine, sugar, syrup. | Students will carry out a mock NEA2 to help to prepare them for the assessment in Year 11. Students will analyse the brief given, and will plan and carry out research which will then be analysed. Students will then select appropriate dishes and create a dovetailed timeplan for their 3 hour practical assessment. The students will conclude their project by evaluating, costing, and carrying out nutritional analysis of their dishes with reference to the nutritional needs of their target audience. Remaining lessons will be devoted to revising topics highlighted by analysis of the written mock exam results. |
| | Students will be introduced to the concept of provenance, and how fruits and vegetables are classified, grown, processed and stored. Students will consider the nutrients found in fruits and vegetables including sources, functions, deficiencies, excess, daily requirements. Students will learn about the guidelines for health, and consider the factors affecting food choice. Dietary requirements of different target groups will be considered. Environmental impact and sustainability will be considered in relation to food production. Food science investigation: Enzymic browning and oxidation | Students will learn how milk is produced, and how it is processed and stored. Students will learn how micro-organisms are used to make cheese and yoghurt. Students will consider the nutrients found in milk and dairy products including sources, functions, deficiencies, excess, daily requirements. Dietary requirements such as lactose intolerance will be considered. Technological developments such as additives will be discussed. Food science investigation: Making cheese and yogurt NEA 2 practise: Dovetailed timeplan for toad in the hole with caramelised onion gravy practical | Students will learn how a range of different cereals are produced, and how they are processed and stored. Technological developments such as GM crops will be discussed. Students will consider the nutrients found in different cereals including sources, functions, deficiencies, excess, daily requirements. Dietary requirements such as Coeliacs will be considered, and the role of cereals as a staple food. Students will also consider how climate, soil and other environmental factors affect the types of cereals which can be grown. Food science investigation: Evaluate the best flour for breadmaking | Students will learn how meat, fish, poultry and eggs are produced, and how they are processed and stored. Students will learn how to portion a chicken and fillet a fish. Technological developments such as intensive farming will be discussed. Students will consider the nutrients found in these commodities including sources, functions, deficiencies, excess, daily requirements. Dietary requirements of consumers will be considered, in particular in relation to protein and the effect of saturated fat in the diet. Food science investigation: Protein denaturation | | |
| Assessment | End of unit written exam | End of unit written exam | End of unit written exam | End of unit written exam | Written mock exam covering all Year 10 content | NEA 2 mock: Plan and make 3 dishes in 3 hours |

| | Term 1 | Term 2 | Term 3 | Term 4 | Term 5 | Term 6 |
|-------------------|---|--|--|--|--|--|
| Year 11 | Preparation for NEA's | NEA 1 | NEA 2 | NEA 2 | Revision and preparation for final exam | Revision continued, dependant on date of exam |
| | Assessment of the students' understanding of the working characteristics, functional and chemical properties of ingredients | | Assessment of students' knowledge, skills and understanding in relation to the planning, preparation, cooking, presentation of food and application of nutrition related to the chosen task. Students will prepare, cook and present a final menu of three dishes within a single period of no more than 3 hours, planning in advance how this will be achieved. | | Intensive revision programme. | Written exam 1 hour 45 minutes |
| | Task setting: One task to be selected from three tasks set by AQA. Time: Recommended 10 hours. Outcome: Written or electronic report including photographic evidence. (1500-2000 words) | | Task setting: One task to be selected from three tasks set by AQA Time: Recommended 20 hours (including 3 hour final assessment within a single block period.) Outcome: Written or electronic portfolio including photographic evidence. | | All topics covered. | |
| Assessment | Internal assessment: Preparation for NEA | Internal assessment: Grade for NEA | Internal assessment: Grade for NEA | Internal assessment: Grade for NEA | Regular testing in preparation for final exam | |