

FOOD & NUTRITION Year 11 Curriculum Overview

What is the Year 11 Food & Nutrition curriculum aiming to achieve?		
What do we want our Year 11 Food students to be like?	How are we building on prior learning?	How can parents/carers support their child's learning?
<ul style="list-style-type: none"> • Capable and confident cooks • Informed on current trends in eating habits and knowledge of the health implications. • Highly competent in food hygiene and safety • Able to make a selection of recipes within a specific timeframe. 	<ul style="list-style-type: none"> • Accumulating more high level making skills • Developing knowledge of current trends in diet and health. • Furthering application of dietary knowledge to current health concerns. • Working to a specific time frame. 	<ul style="list-style-type: none"> • Providing opportunities to cook a wide range of recipes using a timeplan. • Note key dates for non-examined and externally set assessments. • Discuss current eating trends with child. • Follow media shows on eating habits.

How are we organising the Year 11 Food & Nutrition curriculum?						
	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Topics	NEA1 Food investigation task	Revision of nutritional needs of different people and skill development in preparation for NEA 2	NEA2 Food investigation task	NEA2 Food investigation task	Primary and secondary food processing Flour Milk	Written paper (50%) Revision of theory in preparation for written examination
Threshold Concepts	Application of scientific knowledge to investigative task.	Nutrients Nutritional needs Dietary groups	Choice of task to research and choose recipes to make within time frame.	Evidencing practical knowledge of food preparation and presentation	Recognise the preparation of wide range of foodstuffs	Evidencing knowledge in written form.
Skills	Conducting scientific experiments using food ingredients.	Practical skill review – focus on high skill product	Research, analysis and evaluation skills in individual task.	Demonstration of high level making skills in timed examination session.	High level making skills.	Application of knowledge Answering examination questions. Selection of evidence.
Enrichment within the curriculum	BBC Good Food website a source of contemporary recipes. Inter house Bakeoff competition. High skill masterclass demonstrations					
Cross curricular links	<ul style="list-style-type: none"> • Science-NEA1 is closely linked to where pupils will be expected to use the format and terms used in science experiments to present their practical work, findings and results • Maths in use of numbers to calculate costings of recipes • Philosophy and Ethics-moral issues surrounding GM foods • Biology-nutrition and bodily needs. 					
Extra-curricular opportunities	Skills masterclass. Students are encouraged to follow developments in the subject through engaging with a variety of media, specifically television programmes and news articles in the press. TV programmes such as Masterchef and Great British Bake off.					

What are the intended outcomes of the Year 11 Food & Nutrition curriculum?						
	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Opportunities to show progress (Assessments)	Theory testing based on exam questions. NEA 1 Assessment	Theory testing based on exam questions.	NEA2 assessment	NEA2 assessment	Theory testing based on exam questions.	Final GCSE exam
Impact on personal development (SMSC)	Students will learn how to look after themselves through adequate nutritious intake. They will learn the importance of making choices based on budget and life stage. They will be aware of the implication of food choice on the environment. They will gain an appreciation of the moral and ethical issues surrounding food production. Students will be familiar with current initiatives regarding health promotion through dietary recommendations.					
Preparation for the next stage of education	Pupils will be familiar with GCSE examination style questions, and with understanding a wide range of assessment criteria. They will know a range of strategies to manage independent learning. The course develops resilience, questioning, confidence and literacy and number skills as well as making skills.					

