



## Bishop Milner Catholic College Year 11 CURRICULUM PLAN for FOOD PREPARATION & NUTRITION



The curriculum for this stage of students' education has been designed to demonstrate student's knowledge and understanding of the units previously taught. Students should be able to choose and apply the appropriate knowledge and skills to exam board set tasks. During the year students will complete two exam board set NEA's testing the skills and knowledge gained in previous years of the course. NEA1 is a food science related task, NEA2 is a practical food preparation task to a set brief.

**HALF TERM 1:** Commodity revision relating to NEA1, start of NEA1

**STUDENTS MUST KNOW:**

- How to research and plan the task.
- How to investigate the working characteristics, function and chemical properties of ingredients through practical experiment and use the findings to achieve a particular result.
- How to analyse and evaluate the task.

**HOW THIS WILL BE ASSESSED:**  
Completion of NEA1 issued by exam board and revision knowledge tests.

**HALF TERM 2:** Completion of NEA1 and Start of NEA2

**STUDENTS MUST KNOW:**

- How to produce a report which evidence all of the above with photographic evidence so support the investigation.
- How to plan, prepare cook and present a selection of dishes to meet particular requirements such as a dietary need, lifestyle choice or specific content
- How to investigate and plan the task.

**HOW THIS WILL BE ASSESSED:**  
Completion of NEA1 issued by exam board and revision knowledge tests.

**HALF TERM 3:** NEA2

**STUDENTS MUST KNOW:**

- How to produce a report which evidence all of the above with photographic evidence so support the investigation.
- How to prepare cook and present a menu of three dishes.

**HOW THIS WILL BE ASSESSED:**  
Completion of NEA2 issued by exam board and revision knowledge tests

**HALF TERM 4:** Completion on NEA 2

**STUDENTS MUST KNOW**

- How to evaluate the selection, preparation, cooking and presentation.
- How to produce a report which evidence all of the above with photographic evidence so support the investigation.

**HOW THIS WILL BE ASSESSED:**  
Completion of NEA2 issued by exam board and revision knowledge tests

**HALF TERM 5:** Revision

**STUDENTS MUST KNOW:**

- Revision of food science, nutrition, commodities, diet and good health, food provenance and cooking methods

**HOW THIS WILL BE ASSESSED:**  
Revision knowledge tests and practice exam questions

**HALF TERM 6:**

**Examinations**

**Embedding this knowledge can be supported at home by** supporting students to prepare and serve family meals every week, working independently or with some help to produce items that can be eaten as part of a healthy balanced diet, encouraging students to be discerning and adventurous consumers, using SENECA home learning to support the knowledge and understanding of topics covered in lesson, reading general cookbooks and researching recipes, ensuring students have the recommended revision text books which can be purchased in college and focused revision of topic as specified.