

**KS4 – GCSE Food and Nutrition Year 10/11**

<b>Content (Intent)</b>	<b>Links to prior learning</b>	<b>Skills and Assessment (Implementation)</b>	<b>Expected Learning Outcomes (Impact)</b>
<b>Term 1/2</b> <ul style="list-style-type: none"> <li>• Nutrients</li> <li>• Nutritional Needs and Health</li> <li>• Food Spoilage and contamination</li> <li>• Principles of food safety</li> </ul>	Students will build upon knowledge and apply previous learning acquired at KS3	<p>Students will develop the 12 practical skills throughout the course; this will be acquired through practical tasks and theory. Students will acquire the theoretical knowledge through both practical and theory lessons.</p> <p>Summative assessment at the end of each topic. Formative assessment throughout the course</p>	<p>Students will be equipped with the knowledge, understanding, and skills required to cook and apply the principles of food science, nutrition, and healthy eating.</p> <p>Students will select recipes, make adjustments/ moderations and be able to evaluate their work and the of others</p>
<b>Term 3/4</b> <ul style="list-style-type: none"> <li>• Cooking of food and heat transfer</li> <li>• Functional and chemical properties of food</li> <li>• Factors affecting food choice</li> <li>• Mock NEA 2</li> <li>• Sensory Analysis</li> </ul>	Students will build upon knowledge and apply previous learning acquired at KS3	<p>Students will develop the 12 practical skills throughout the course; this will be acquired through practical tasks and theory. Students will acquire the theoretical knowledge through both practical and theory lessons.</p> <p>Summative assessment at the end of each topic. Formative assessment throughout the course. Students will also undergo a mock NEA 2 assessment of which students will demonstrate practical skills and produce a written report.</p>	<p>Students will be equipped with the knowledge, understanding, and skills required to cook and apply the principles of food science, nutrition, and healthy eating.</p> <p>Students will select recipes, make adjustments/ moderations and be able to evaluate their work and the of others</p>

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<b>Term 5/6</b> <ul style="list-style-type: none"> <li>British and International cuisines</li> <li>Environmental impact and sustainability</li> <li>Processing and production</li> <li>Mini NEA1</li> </ul>	Students will build upon knowledge and apply previous learning acquired at KS3	<p>Students will develop the 12 practical skills throughout the course; this will be acquired through practical tasks and theory. Students will acquire the theoretical knowledge through both practical and theory lessons.</p> <p>Summative assessment at the end of each topic. Formative assessment throughout the course. Students will also undergo a mock NEA 1 – food investigation tasks assessment students will conduct a practical investigation and produce a written report.</p>	<p>Students will be equipped with the knowledge, understanding, and skills required to cook and apply the principles of food science, nutrition, and healthy eating.</p> <p>Students will select recipes, make adjustments/ moderations and be able to evaluate their work and the of others</p>
<b>Year 11</b>			
<b>Term 1/ 2</b> <ul style="list-style-type: none"> <li>NEA 1</li> </ul>	Students will build upon knowledge and apply previous learning acquired at KS3 Specifically, learning from term 5/6 – Year 10	Students will investigate the functional and chemical properties of ingredients for their investigation assessment which counts towards their final GCSE grade (15%)	To investigate and produce a report on one of the titles released by the exam board.
<b>Term 3/ 4</b> <ul style="list-style-type: none"> <li>NEA 2</li> </ul>	Students will build upon knowledge and apply previous learning acquired at KS3 Specifically, learning from term 3/4 – Year 10	Students will plan, prepare, and cook a meal for a chosen title, released by AQA. Students will research their chosen title, conduct trial dishes, and then produce a	To plan prepare and cook a range of dishes for a life stage/ origin/ health condition documented through a written report.

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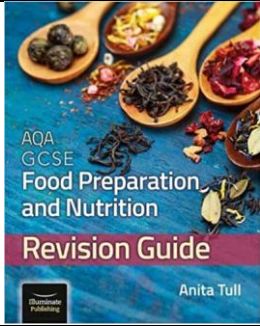
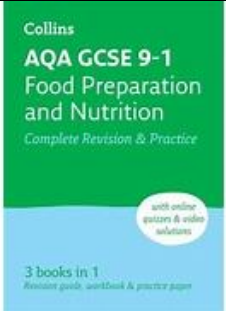
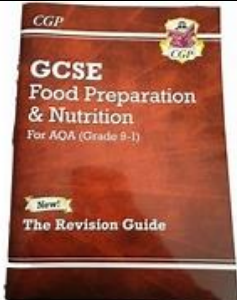
<b>Content (Intent)</b>	<b>Links to prior learning</b>	<b>Skills and Assessment (Implementation)</b>	<b>Expected Learning Outcomes (Impact)</b>
		meal (3 courses). This is accompanied by a report. This assessment counts towards 35% of their final GCSE grade.	
<b>Term 5</b> <ul style="list-style-type: none"><li>Recap on topics</li></ul>	Consolidate all learning of food and Nutrition acquired at Year 10/ 11 and KS3	This will be done through re-capping and then formative assessments to check for understanding and knowledge.	For students to be fully prepared for their summer GCSE exam.

#### **Resources and/or activities to support learning**

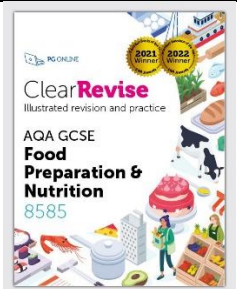
<b>Food and Nutrition</b> Encourage your child to watch food programmes such as:
<ul style="list-style-type: none"><li>MasterChef</li><li>Great British Bake off</li><li>Food Unwrapped</li><li>Great British Menu</li></ul>
<b><i>Follow celebrity chefs such:</i></b>
<ul style="list-style-type: none"><li>Jamie Oliver</li><li>Nadiya Hussain</li><li>Lorraine Pascale</li><li>Monica Galetti</li></ul>

#### **Recommended Resources**

## KS4 – GCSE Food and Nutrition Year 10/11

	<p>Students have access to a digital copy of this book throughout Year 10 to access outside of the classroom. Year 11 students are issued with a copy for the duration of the course.</p>
	<p>A comprehensive revision guide with exam style questions</p>
	<p>A comprehensive revision guide to aid in exam preparation.</p>

## **KS4 – GCSE Food and Nutrition Year 10/11**

	A comprehensive revision guide to aid in exam preparation.
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### **Useful Websites for revision**

[Free education resources for teaching young people aged 3-16 years about where food comes from, cooking and healthy eating, and teacher training. - Food A Fact Of Life](#)

[Home - BBC Bitesize](#)

[Free Homework & Revision for A Level, GCSE, KS3 & KS2 \(senecalearning.com\)](#)