

Curriculum Intent:

KS4 food preparation and nutrition is an exciting and creative course, focusing on nurturing students' practical cookery skills to ensure students develop a thorough understanding of nutrition, food provenance and the working characteristics of food materials.

Students develop a better understanding of where their food comes from and how our food choices are influenced by lifestyle, diet, cost, culture, religion, environmental factors and animal welfare.

Students will also learn how ingredients work. What happens during preparation and cooking processes when ingredients are combined in different conditions.

Students will learn a wide variety of practical skills that will provide them with the ability to cook food from scratch and adapt existing recipes to suit their own dietary preferences.

Students are also exposed to what possible post 16 pathways and career opportunities studying GCSE Food Preparation and Nutrition could lead them to.

'Why This, Why Now?'

At the start of Year 11 students re-cap Food Science and Sensory Analysis prior to applying their learning through their Food Investigation Task NEA. Students research, investigate analyse and evaluate around their choice of topic released by the exam board.

Students then go on to complete their Food Preparation NEA which requires them to research, demonstrate technical skills, plan, make and analyse and evaluate around their chosen topic as released by the exam board.

During the time students are working on their NEA tasks, bell work focuses on exam style questions to help embed theory learnt in Year 10 to their long term memory. One lesson a fortnight also focuses on embedding content learnt in Year 10.

During half term 5 and 6, students focus on exam technique, command words and subject content to ensure learning is committed to long term memory.

Medium Term Planning Document: GCSE Food Preparation and Nutrition Year 11 2024-25

The Medium Term Planning document below is designed to show the journey that every student takes through our curriculum. Some elements of the curriculum may be taught over several lessons, others in a single lesson.

GCSE FPN	Year 11 – Half Term 1		
Topic	Content	Formative Assessments?	Link(s) to an example lesson
NEA 1 Food Investigation Assessment	Section A – Research	Bell work Seneca Tasks	1. Intro and Section A Research (1).pptx
	Key Words: Analyse, hypothesis, control.		
NEA 1 Food Investigation Assessment	Section B - Investigation	Bell work Seneca Tasks	2. Section B Investigation.pdf
	Key Words: Analyse, hypothesis, control.		
NEA 1 Food Investigation Assessment	Section C – Analysis and evaluation	Bell work Seneca Tasks	3. Section C Analysis and Evaluation.pdf

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GCSE FPN	Year 11 – Half Term 2		
Topic	Content	Formative Assessments?	Link(s) to an example lesson
NEA 1 Food Investigation Assessment	Section C – Analysis and evaluation	Bell work Seneca Tasks	3. Section C Analysis and Evaluation.pdf
	Key Words: Analyse, hypothesis, control,		
NEA 2 Food Preparation Assessment	Section A – Researching the task	Bell work Seneca Tasks	NEA-2-Instructions Medium Term Plans.pptx
	Key Words: menu, life stage, culinary tradition, time plan, dovetail, mise en place		
NEA 2 Food Preparation Assessment	Section B – Demonstrating Technical Skill	Bell work Seneca Tasks	NEA-2-Instructions Medium Term Plans.pptx
	Key Words: menu, life stage, culinary tradition, time plan, dovetail, mise en place		

Summative Assessment:

Pupil Mock Exams will take place during half term 2. These will cover all content taught in Year 10 and the first 2 half terms. This assessment will inform pupil Rank Order in the subject.

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GCSE FPN	Year 11 – Half Term 3		
Topic	Content	Formative Assessments?	Link(s) to an example lesson
NEA 2 Food Preparation Assessment	Section C – Planning for final menu	Bell work Seneca Tasks	NEA-2-Instructions Medium Term Plans.pptx
	Key Words: menu, life stage, culinary tradition, time plan, dovetail, mise en place		
NEA 2 Food Preparation Assessment	Section D – Making the final menu	Bell work Seneca Tasks	NEA-2-Instructions Medium Term Plans.pptx
	Key Words: time plan, dovetail, mise en place		

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GCSE FPN	Year 11 – Half Term 4		
Topic	Content	Formative Assessments?	Link(s) to an example lesson
NEA 2 Food Preparation Assessment	Section E – Analyse and Evaluate	Bell work Seneca Tasks	NEA-2-Instructions Medium Term Plans.pptx
	Key Words:		
Exam Prep - Revision	Food safety	Bell work Seneca Tasks	
	Key Words: micro-organisms, food spoilage, contaminate, pathogenic, food poisoning, high-risk foods, perishable foods, enzyme, catalyst, ripening, enzymic browning, oxidation, germinate, Pathogenic, non-pathogenic, pasteurisation, homogenised, Danger zone, spore, germinate, contamination, cross-contamination, shelf-life, use-by date, best before date, ambient, tainted, personal hygiene, core temperature		

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GCSE FPN	Year 11 – Half Term 5		
Topic	Content	Formative Assessments?	Link(s) to an example lesson
Exam Prep – Revision	Food Nutrition and Health	Bell work Seneca Tasks	Pre Exam Revision presentation (1).pptx
	Key Words: amino acids, essential amino acids, biological value, protein complementation, fat, oils, fatty acids, triglyceride, monounsaturated fat, saturated fatty acids, unsaturated fatty acids, visible fats, invisible fats, photosynthesis, sugars, monosaccharides, disaccharides, polysaccharides (complex carbohydrates), fat soluble, water soluble,		
Exam Prep – Revision	Food Choice	Bell work Seneca Tasks	Pre Exam Revision presentation (1).pptx
	Key Words: lifestyle, seasonality, food miles, target group, nutritional profile, marketing, cuisine, senses, appetising,		
Exam Prep – Revision	Food Provenance	Bell work Seneca Tasks	Pre Exam Revision presentation (1).pptx
	Key Words: food provenance, pesticides, grown ingredients, reared ingredients, gathered ingredients, caught ingredients, intensive farming, organic farming, genetic modification (GM), climate change, greenhouse gases, non-renewable energy, fossil fuels, food security, sustainability, Fairtrade, primary food processing, secondary food processing, milling, nutritional modification, fortification, food additives,		
Exam Prep – Revision	Food Science	Bell work Seneca Tasks	Pre Exam Revision presentation (1).pptx
	Key Words: heat transfer, conduction, convection, radiation, high-risk foods, chemical bonds, denaturation, coagulation, gelatinisation, dextrinization, caramelisation, plasticity, shortening, aeration, emulsification, raising agent		

GCSE FPN	Year 11 – Half Term 6		
Topic	Content	Formative Assessments?	Link(s) to an example lesson
Exam Prep - Revision	Exam Technique	Bell work Seneca Tasks	Exam style questions revision.pptx
	Practice Questions	Bell work Seneca Tasks	Exam style questions revision.pptx
	Key Words: Analyse, comment, compare, consider, contrast, define, describe, discuss, evaluate, examine, explain, identify, illustrate, justify, outline, state, suggest, summarise		

Summative Assessment:

Pupil Mock Exam Assessments will take place during half term 4. These will cover all content taught in year 10 and terms 1,2,and 3. This assessment will inform pupil Rank Order in the subject and predicted grades. There is an expectation that staff will work with pupils to improve knowledge in areas of weakness identified in the summative assessments. This may include in school and out of school intervention, and collaborative and independent study.