

Year 11 Curriculum map.

NEA1		
Term 1 6 weeks	NEA 1 – Food science report <ul style="list-style-type: none"> • Research • Hypothesis • Planning • Experiments 	Revision Focus- Food choice <ul style="list-style-type: none"> • Influences on food choice. • Cultural, religious and moral food choices. • Food labelling. • Influences of marketing. • British and international cuisine. • Sensory Testing.
NEA1 continued		
Term 2 9 weeks	<ul style="list-style-type: none"> • Evaluation 	Revision Focus-Food Provenance <ul style="list-style-type: none"> • Grown, reared and caught food. • Waste food and packaging. • Food miles and carbon footprint. • Global food production. • Primary food processing. • Secondary food processing. • Food fortification.
NEA2		
	NEA2-Practical assessment <ul style="list-style-type: none"> • Section A research. • Section B technical skills dishes. • Section C planning for the final menu. 	
NEA2		
Term 3 6 weeks	NEA2-Practical assessment <ul style="list-style-type: none"> • Section D making the final dishes. • 3-hour practical exam, present 3 dishes. 	Revision focus- Food nutrition and health <ul style="list-style-type: none"> • Proteins. • Fats. • Carbohydrates. • Vitamins and minerals. • Healthy eating. • Nutritional needs of different age groups. • Diet related health problems. • Energy needs. • Planning meals for different groups.
NEA2		
Term 4 4 weeks	<ul style="list-style-type: none"> • Section E analyse and evaluate. 	Revision focus- Food Safety <ul style="list-style-type: none"> • Food spoilage. • Storing food safely. • Preparing food safely. • Food poisoning. • Uses of microorganisms.
Exam technique		
Term 5 7 weeks	<ul style="list-style-type: none"> • Past exam papers • Multiple choice 	Revision focus- <ul style="list-style-type: none"> • Food nutrition and health. • Food science. • Food safety. • Food choice. • Food provenance.
Exam technique		
Term 6 6 weeks	<ul style="list-style-type: none"> • Written exam 	