



Curriculum Narrative

Subject: Food and Nutrition	Year: 11	Author: J May/H Lockey
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Key Knowledge <i>Pupils will know</i>	Key Skills <i>Pupils will be able to</i>
<p style="text-align: center;">Key Threshold Concepts:</p> <p>Key stage 4</p> <p>Component 1: Principles of Food Preparation and Nutrition Written examination: 1 hour 45 minutes 50% of qualification This component will consist of two sections both containing compulsory questions and will assess the six areas of content as listed in the specified GCSE content.</p> <p>Section A: questions based on stimulus material.</p> <p>Section B: structured, short and extended response questions to assess content related to food preparation and nutrition.</p> <p>Component 2: Food Preparation and Nutrition in Action Non-examination assessment: internally assessed, externally moderated Assessment 1: 8 hours Assessment 2: 12 hours 50% of qualification</p> <p>Assessment 1: The Food Investigation Assessment A scientific food investigation which will assess the learner's knowledge, skills and understanding in relation to scientific principles underlying the preparation and cooking of food. :</p> <p>Assessment 2: The Food Preparation Assessment Prepare, cook and present a menu which assesses the learner's knowledge, skills and understanding in relation to the planning, preparation, cooking and presentation of food.</p>	<p style="text-align: center;">Subject Skills:</p> <p>Food and Nutrition Years 11</p> <p>In Years 11, learners will complete 2 controlled assessment tasks in school. These will be timed and will make up 50% of the pupils final grade.</p> <p>The coursework briefs will be set externally by the exam board in the year of teaching. The first on the 1st September and the second on the 1st November</p>

Subject Specific Knowledge and Sequencing:

Term 1: September -October

Topic: Coursework – Assessment 1

Key Concepts: Food experiment – pupils will complete the first of the timed assessments. Worth 15% of their final grade

Key Knowledge: Pupils will use their knowledge of ingredients to complete the task. They will need to draw on their sensory analysis skills and must have the ability to plan successfully and evaluate in detail.

Term 2&3 – October-February

Topic: Assessment 2.

Key concepts: Food preparation and nutrition in action

Key knowledge; Pupils will complete the second controlled assessment project. It is worth 35% of their final grade. Pupils will use their practical skills to produce a 3 course meal and must support their choices with clear justifications and evaluations

Term 4 & 5 February-May

Topic: Exam Revision

Key concepts; Pupils will revise for the written exam which is worth 50% of the total grade

Key knowledge; Pupils will need a good understanding of the following

- Eatwell guide
- Vitamins and Minerals
- Food security/food provenance
- Staple foods
- Milk/cheese production#
- The function of eggs
- Allergies/dietary requirements
- Types of meats and cuts
- Herbs and spices
- Seasonal and local ingredients
- Food spoilage
- Packaging

Prerequisites and Spiral Teaching:

- Pupils will be able to competently make a range of dishes that include high end skills such as doughs, pastries and sauces.
- They will be able to joint a chicken and fillet fish
- They will have a good understanding of a wide range of ingredients that will enable them to complete both pieces of coursework.

Cross-Curricular Knowledge Links:

- **English** – Literacy – following differentiated methods
- **Maths** – weighing and measuring
- **Science** – the function of food in our bodies
- **Geography** – Understanding what factors effect where produce is produced
- **Citizenship** – Food provenance. Reduce, reuse, recycle



Reading Lists / Sources / Reading around the subject recommendations:

Ministry of food by Jamie Oliver

Jamie's Dinners by Jamie Oliver

How to bake by Paul Hollywood

www.bbcfood.co.uk

www.bbcbitesize.co.uk