Curriculum Overview

SUBJECT:	FOOD PREPARATION & NUTRITION	YEAR:	10 & 11
INTENT:	Currently we teach WJEC Eduqas specification. Year 10 will be made up of small focused practical tasks, theory and exam practice. The aim is to give students the skills, confidence and knowledge ready for the NEA's and Exam in Year 11, in line with exam board guidance.		

UNITS OF WORK

YEAR 10 – A range of practical tasks focusing specifically on modifying a recipe for specific dietary needs. Each student tailors their dish according to individual tastes and costs. Single lessons will focus on theory and exam practice.	**Year 11 –** From September 1st the title for NEA1 comes out and students complete in the allotted time. NEA2 is completed in the 3rd term with revision and practical skills covered in Term 2. Term 4 onwards is dedicated to revision.

Key Knowledge/Development	Key Skills Development	Assessment
• Focus on creativity and individual flair • Knowledge of a wide range of kitchen tools and processes • Theory covers specification • Knowledge of ingredients and food groups. • What constitutes a balanced diet? • How students can modify and improve ingredients to make a better dish	• Increased independent thought and flexibility • Increased rigour and demand in practical sessions • Ability to develop a recipe and use sensory skills to improve a dish • Designing for a target group • Teaching students to multitask	• In Year 10 – teachers will assess focused tasks and theory/exam work as usual. A combination of teacher assessment/peer and self-assessment. • There will be 3 data captures per year. • Year 10 will have 1 PPE exam. • Year 11 will have 1 PPE exams in February
EDI/SMSC/British Values/Careers	**Literacy/Numeracy**	**Curriculum Enrichment**
• Lessons will cover a range of careers, designers, brands. • Specification covers British Values • Creative thinking and innovation • This breeds self-confidence and belief in students • Students will about the economic, environmental, ethical and socio-cultural influences on food availability, production processes, diet and health choices.	• Weighing out ingredients, portioning and pricing up • Keywords and definitions in Glossary • Command words for exam practice	• Catch-Up Club • Year 11 Theory Workshop