



Curriculum Overview

GCSE Food Preparation and Nutrition is a practical and knowledge based course. The exam is worth 50% of the final grade. Non examined assessment consists of two projects. One is a scientific investigation (35%) and the other is a design and make project (50%). This course has been planned to prepare pupils for all aspects of this course. Some topics will be revisited in order for the knowledge to be securely learnt.

	Autumn Term	Spring Term	Summer Term
Year 10	<p>Design and Make Project: Party Foods Knowledge</p> <ul style="list-style-type: none"> Pupils will be able to confidently identify the properties of micro and macronutrients and which foods contain them. This knowledge will be applied to the analysis of different food products. Pupils will be able to answer a long answer exam question effectively. <p>Design and Make</p> <ul style="list-style-type: none"> Pupils will be able to apply their knowledge and skills learnt to design and make foods to a design brief. A selection of products will be set initially and then pupils will develop their own ideas using complex skills. Pupils will be able to apply their knowledge to the designing and making of new food products. 	<p>Food Science Investigations Knowledge</p> <ul style="list-style-type: none"> Pupils will be able to identify the chemical properties and functions of gluten, raising agents, setting agents and carbohydrates, fats and proteins. <p>Investigation</p> <ul style="list-style-type: none"> Pupils will be given two different extended investigation project. They will be expected to research the topic, plan experiments and analyse the results. Pupils will be able to apply their knowledge to answer a hypothesis and write an intelligent conclusion on their findings. <p>Key Assessment:</p> <ul style="list-style-type: none"> Pupils will be assessed on their research, investigation and evaluation skills. GCSE criteria is introduced in small stages to 	<p>Designing for a target market Knowledge</p> <ul style="list-style-type: none"> Pupils will revisit all of the topics covered to prepare them for the end of year exam. <p>Design and Make</p> <ul style="list-style-type: none"> Pupils will be able to apply their knowledge and skills learnt to making foods for specific target markets. A selection will be set to begin with and then pupils will develop their own ideas using complex skills. Pupils will be able to explain how food choices effect the food that people buy and cook. Pupils will be able to apply their knowledge of special diets and food choices to the designing and making of new food products. Successful ideas will be creative and innovative.



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	<p>Successful ideas will be creative and innovative.</p> <p>Key Assessment:</p> <ul style="list-style-type: none"> • Pupils will be assessed on their research, investigation making skills. GCSE criteria is introduced in small stages to make pupils familiar with the language used and what is needed for year 11. • Pupils will also have to prove their knowledge and understanding through a mid-point test and an end of unit test. Opportunities for revision will be given in lessons and set for homework. 	<p>make pupils familiar with the language used and what is needed for year 11.</p>	<p>Key Assessment:</p> <ul style="list-style-type: none"> • Pupils will be assessed on their investigation, making and evaluation skills. GCSE criteria is introduced in small stages to make pupils familiar with the language used and what is needed for year 11. • Pupils will also have to prove their knowledge and understanding through a mid-point test and an end of year test. Opportunities for revision will be given in lessons and set for homework.
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During year 11 pupils apply what they have previously learnt in their two non-examined assessments (NEA). The first one is a scientific investigation which is worth 15% of their final grade and the second is a design a make task worth 35%. All homework will be retrieval based with various tasks set to help pupils manage their revision at home.

	Autumn Term	Spring Term	Summer Term
Year 11	<p>Knowledge</p> <ul style="list-style-type: none"> • All homework tasks will be designed to prepare pupils for their mock exam after half term. These are set weekly and should take approximately 1 hour each. 	<p>Knowledge</p> <ul style="list-style-type: none"> • All homework tasks will be designed to prepare pupils for final GCSE exam in June. These are 	<p>Exam Preparation</p> <ul style="list-style-type: none"> • All homework tasks will be designed to prepare pupils for final GCSE exam in June. These are set weekly and should take approximately 1 hour each.



	<ul style="list-style-type: none">• A revision audit will be given to pupils at the beginning of term to help them manage their revision.• The start to each lesson will revisit the homework and test pupils' knowledge and understanding. <p>Key Assessment:</p> <ul style="list-style-type: none">• Pupils will have a 1 hour and 45 minutes mock exam paper during the exam period after October half term. <p>Investigation Non-exam Assessment 1</p> <ul style="list-style-type: none">• This investigation is set on September 1st each year by AQA.• Pupils will be able to identify the different functions of ingredients. They will be testing these in a scientific manner and write up as a report.• Pupils will be able to explain why certain ingredients effect the outcome of a food product.• Pupils will be able to apply their knowledge to answer a hypothesis and write an intelligent conclusion on their findings. <p>Key Assessment:</p>	<p>set weekly and should take approximately 1 hour each.</p> <ul style="list-style-type: none">• A revision audit will be given to pupils at the beginning of term to help them manage their revision.• The start to each lesson will revisit the homework and test pupils' knowledge and understanding. <p>Design and Make Non-exam Assessment 2 (continued)</p> <ul style="list-style-type: none">• Pupils will be able to apply their knowledge and skills learnt to designing making foods that suit the project title set. It is essential that complex skills are demonstrated through each practical and care is taken over the presentation of the food.• Successful ideas will be also be creative and innovative and show a high level of precision and accuracy.• Pupils will need to demonstrate a knowledge and understanding of nutrition through their written work. <p>Key Assessment:</p> <ul style="list-style-type: none">• Pupils will be assessed on their research, investigation, making	<ul style="list-style-type: none">• It is expected that pupils are now engaging in extra revision to fully prepare them for their exam. A revision timetable should have been made and stuck to.• The revision audit will be regularly visited and reviewed.• A range of different exam questions will be practised regularly to help students apply their knowledge and build their confidence.• Different revision techniques will be revisited to help pupils maximise their knowledge and understanding. <p>Key Assessment:</p> <ul style="list-style-type: none">• The final exam is 1 hour 45 minutes long and is made up of both multiple choice and long answer.• Regular test to check understanding and progress will be given in class and homework will be a variety of revision tasks.
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	<ul style="list-style-type: none">• Pupils will be assessed on their research, investigation evaluation skills.• GCSE criteria is used to assess pupils.• Final grades are moderated by the exam board.	<p>and evaluation skills. GCSE criteria is used.</p> <ul style="list-style-type: none">• Pupils will be given a project outline to help them manage their work.• All marks have to be moderated by the exam board.	
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