



Overview	<p>Year 11 is spent on non-exam assessment (NEA) and preparation for a written exam in May/June.</p> <p>For the Food investigation (Task 1), one task will be selected from the three tasks set by AQA issued on 1 September of the academic year in which it is to be submitted.</p> <p>For the Food preparation assessment, (Task 2), one task will be selected from the three tasks set by AQA issued on 1 November of the academic year in which it is to be submitted.</p> <p>The exam and non-exam assessment (NEA) will measure how students have achieved the following assessment objectives.</p> <ul style="list-style-type: none"> ■ Demonstrate knowledge and understanding of nutrition, food, cooking and preparation. ■ Apply knowledge and understanding of nutrition, food, cooking and preparation. ■ Plan, prepare, cook and present dishes, combining appropriate techniques. ■ Analyse and evaluate different aspects of nutrition, food, cooking and preparation including food made by themselves and others.
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		Assessment
Autumn Term	<p>Term 1A Revision of the chemical and functional properties of food in preparation for NEA 1.</p> <p>Task 1: Food investigation (30 marks)</p> <ul style="list-style-type: none"> ■ Students' understanding of the working characteristics, functional and chemical properties of ingredients. ■ Practical investigations are a compulsory element of this NEA task. ■ The food investigation is a controlled task, completed independently, under informal teacher supervision. Students should be prepared to approach the task confidently and independently, and to personalise their investigation and written report. ■ With three tasks to select from, it's likely that students will conduct similar experiments and investigation work. However, their written outcomes should differ in content, presentation, and style. ■ Students can produce some small group investigation work but students need to record their input and evaluate the results independently. <p>Examples of tasks</p> <ul style="list-style-type: none"> ■ Investigate what type of flour is best for bread making. ■ Investigate the use of raising agents in baked products. ■ Investigate the ingredients used to thicken sauces and soups. 	<ul style="list-style-type: none"> ■ Frequent 1:1 and whole class verbal feedback ■ Non exam assessments 1 & 2
	<p>Term 1B</p> <p>Task 2: Food preparation assessment (70 marks)</p> <ul style="list-style-type: none"> ■ Students' knowledge, skills and understanding in relation to the planning, preparation, cooking, presentation of food and application of nutrition related to the chosen task. ■ Students will prepare, cook and present a final menu of three dishes within a single period of no more than three hours, planning in advance how this will be achieved. <p>Examples of tasks</p> <ul style="list-style-type: none"> ■ Plan, prepare, cook and present a range of dishes, using a variety of skills, which would be suitable for vegetarians. Present three final dishes. 	

Autumn Term	<ul style="list-style-type: none"> ■ Plan, prepare, cook and present a range of dishes, using a variety of skills, which are a good source of fibre and would appeal to teenagers. Present three final dishes. ■ Plan, prepare, cook and present a range of dishes, using a variety of skills, from the Mediterranean culinary tradition. Present three final dishes. 	
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Spring Term	Term 2A	Assessment
	Completion of NEA Task 2.	<ul style="list-style-type: none"> ■ Frequent 1:1 and whole class verbal feedback ■ Non exam assessments 1 & 2

Summer Term	Term 3A	Assessment
	<p>Exam preparation – revision sessions.</p> <p>Term 3B</p> <p>Paper 1: Food preparation and nutrition</p> <ul style="list-style-type: none"> ■ What's assessed ■ Theoretical knowledge of food preparation and nutrition from Sections 1 to 5. ■ How it's assessed <p>Written exam: 1 hour 45 minutes</p> <ul style="list-style-type: none"> ■ 100 marks ■ 50% of GCSE <p>Questions</p> <ul style="list-style-type: none"> ■ Multiple choice questions (20 marks) ■ Five questions each with a number of sub questions (80 marks) 	<ul style="list-style-type: none"> ■ Frequent 1:1 and whole class verbal feedback ■ Exam question feedback ■ Homework marked within online platforms such as GCSEPod, Seneca and eRevision

Useful Resources for Supporting Your Child at Home:	Homework:
<ul style="list-style-type: none"> ■ TEAMS – all lesson PowerPoint and resources are posted on the Year 11 Food and Nutrition page ■ AQA revision guide in folder ■ AQA Illuminate online textbook ■ Past papers ■ Students should attempt to cook at home to practise skills 	<ul style="list-style-type: none"> ■ Organisation of recipes and ingredients ■ Weekly homework (revision tasks) posted on Teams ■ Revision material on Teams