



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"> <li>■ Demonstrate knowledge and understanding of nutrition, food, cooking and preparation.</li> <li>■ Apply knowledge and understanding of nutrition, food, cooking and preparation.</li> <li>■ Plan, prepare, cook and present dishes, combining appropriate techniques.</li> <li>■ Analyse and evaluate different aspects of nutrition, food, cooking and preparation including food made by themselves and others.</li> </ul>
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Autumn Term	<p><b>Term 1A</b></p> <p>Revision of the chemical and functional properties of food in preparation for NEA 1.</p> <p><b>Task 1: Food investigation (30 marks)</b></p> <ul style="list-style-type: none"> <li>■ Students' understanding of the working characteristics, functional and chemical properties of ingredients.</li> <li>■ Practical investigations are a compulsory element of this NEA task.</li> <li>■ 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.</li> <li>■ 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.</li> <li>■ Students can produce some small group investigation work but students need to record their input and evaluate the results independently.</li> </ul> <p><b>Examples of tasks</b></p> <ul style="list-style-type: none"> <li>■ Investigate what type of flour is best for bread making.</li> <li>■ Investigate the use of raising agents in baked products.</li> <li>■ Investigate the ingredients used to thicken sauces and soups.</li> </ul>	<p><b>Assessment</b></p> <ul style="list-style-type: none"> <li>■ Frequent 1:1 and whole class verbal feedback</li> <li>■ Non exam assessments 1 &amp; 2</li> </ul>
	<p><b>Term 1B</b></p> <p><b>Task 2: Food preparation assessment (70 marks)</b></p> <ul style="list-style-type: none"> <li>■ Students' knowledge, skills and understanding in relation to the planning, preparation, cooking, presentation of food and application of nutrition related to the chosen task.</li> <li>■ 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.</li> </ul> <p><b>Examples of tasks</b></p> <ul style="list-style-type: none"> <li>■ Plan, prepare, cook and present a range of dishes, using a variety of skills, which would be suitable for vegetarians. Present three final dishes.</li> </ul>	

<b>Autumn Term</b>	<ul style="list-style-type: none"> <li>■ 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.</li> <li>■ Plan, prepare, cook and present a range of dishes, using a variety of skills, from the Mediterranean culinary tradition. Present three final dishes.</li> </ul>	
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<b>Spring Term</b>	<b>Term 2A</b>  Completion of NEA Task 2.	<b>Assessment</b> <ul style="list-style-type: none"> <li>■ Frequent 1:1 and whole class verbal feedback</li> <li>■ Non exam assessments 1 &amp; 2</li> </ul>
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<b>Summer Term</b>	<b>Term 3A</b>  Exam preparation – revision sessions.  <b>Term 3B</b>  Paper 1: Food preparation and nutrition <ul style="list-style-type: none"> <li>■ What's assessed</li> <li>■ Theoretical knowledge of food preparation and nutrition from Sections 1 to 5.</li> <li>■ How it's assessed</li> </ul> Written exam: 1 hour 45 minutes <ul style="list-style-type: none"> <li>■ 100 marks</li> <li>■ 50% of GCSE</li> </ul> Questions <ul style="list-style-type: none"> <li>■ Multiple choice questions (20 marks)</li> <li>■ Five questions each with a number of sub questions (80 marks)</li> </ul>	<b>Assessment</b> <ul style="list-style-type: none"> <li>■ Frequent 1:1 and whole class verbal feedback</li> <li>■ Exam question feedback</li> <li>■ Homework marked within online platforms such as GCSEPod, Seneca and eRevision</li> </ul>
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<b>Useful Resources for Supporting Your Child at Home:</b>	<b>Homework:</b>
<ul style="list-style-type: none"> <li>■ TEAMS – all lesson PowerPoint and resources are posted on the Year 11 Food and Nutrition page</li> <li>■ AQA revision guide in folder</li> <li>■ AQA Illuminate online textbook</li> <li>■ Past papers</li> <li>■ Students should attempt to cook at home to practise skills</li> </ul>	<ul style="list-style-type: none"> <li>■ Organisation of recipes and ingredients</li> <li>■ Weekly homework (revision tasks) posted on Teams</li> <li>■ Revision material on Teams</li> </ul>