

Curriculum Overview – Food Y11

Year	Term	Units of Work	Assessment
11	1	<p>NEA Unit 1 Research, plan and carry out an investigation into the working characteristics, functional and chemical properties of ingredients. Carry out a range of practical investigations into the working characteristics, functional and chemical properties of ingredients as identified in research findings. Analyse and interpret the results of investigative work. Write a conclusion to the hypothesis/prediction with reasons and justifications. Explain how results can be applied into practical food preparation and cooking.</p> <p>NEA Unit 2 Analyse a task and carry out research on a life stage/dietary group or culinary tradition. Demonstrate a range of technical skills. Plan a final menu for chosen life stage/dietary group or culinary tradition. Develop research skills to gather and use primary and secondary sources of information.</p>	<p>Section A Research – 6 marks.</p> <p>Section B - Investigation - 15 marks.</p> <p>Section C: Analysis and evaluation - 9 marks.</p> <p>Section A: Researching the task - 6 marks.</p> <p>Section B: Demonstrating technical skills- 18 marks.</p>

	2	<p>NEA Unit 2 Make a range of suitable dishes showcasing technical skill, creativity and practice making skills. Evaluate and determine the final menu dishes. Justify reasons for choice of final dishes and menu with reference to skills. Prepare, cook and serve three final dishes in one three-hour making session demonstrating some complexity and challenge. Produce all three dishes successfully within the three-hour period following the time plan. Evaluate the success of the dishes and identify improvements.</p>	<p>Section C: Planning for the final menu - 8 marks. Section D: Making the final dishes - 30 marks. Section E: Analyse and evaluate - 8 marks.</p>
	3	<p>Unit 2 Revision and exam preparation.</p>	<p>Students work through revision booklets and complete practice exam questions.</p>