



Food Preparation and Nutrition Year 11

Curriculum Intent

GCSE Food Preparation and Nutrition bears witness to the progression made in KS3. We aim to further develop our young chefs practical skills to begin to consider industry standards and enable them to learn and perfect complex cooking skills. Students are also introduced to extensive subject knowledge including nutrition and food science. This allows our students to become fully immersed in the understanding of Food, not only how to cook but why and how foods change when cooked for them to make independent informed choices when they cook and create. This course provides students with both the technical and theoretical skills and actively encourage them to develop lifelong skills enabling them to create food independently for the rest of their life.

All year | NEA GCSE Criteria

Students will learn:-

Students to complete NEA 1 scientific experiment project
September – November

Students to complete NEA 2 based on AQA context to plan prepare and cook dishes based upon the context.

Knowledge, Understanding & Skills

Students know how to approach both NEA coursework, what is expected of them and how to access the top markband.

- Students can use subject specific terminology to display their understanding in order to effectively communicate their understanding.

What does excellence look like?

Use all skills obtained above and in KS3 to create to complete NEA project.

How is homework used to enhance learning?

- Support material created
- Exemplars provided by AQA
- Previous support material.
- AQA support material.

How will we assess impact? (3D)

NEA is assessed using AQA marking guidelines.



International Opportunities

Within the curriculum

- Complete a Mediterranean cuisine project where they investigate the cuisine and culture of that area, choosing a dish to cook and present. They research the Mediterranean food pyramid for healthy eating.
- Learn about traditional British cuisines as part of the course, as well as the food from Italy and Morocco. This is studied in depth with practical examples of dishes that students complete, such as pasta, pasties.
- Produce a French patisserie practical where they learn to make Choux buns and profiteroles.
- Complete an investigation of various cooking methods is undertaken as part of the course, where students apply this to methods used in different cultures.
- Religious beliefs and how these influence different food choices are investigated and explored as part of cultural food choices.
- Explore food security and sustainability, thinking about worldwide impacts on our food production, especially global warming.
- Explore seasonal food and the different climates needed to grow produce from around the world.
- Explore Fairtrade products and the impact of this initiative on sustainable communities.