

	Unit 1	Unit 2	Unit 3	Unit 4	Unit 5	Unit 6
<b>11</b>	<p><b>NEA Task- Set by Exam board</b></p> <p>Students will be asked to research and develop a menu fitting a brief set by the exam board. They examine the nutrition and cultural value of dishes and are then required to produce and analyse their own menus. This will build on the theoretical knowledge and practical skills they developed in Y10 and is worth 50% of their final mark.</p>	<p><b>Food Nutrition and Health</b></p> <p>Revision of the topic which was covered in Y10. In Y11 we will aim to deliver this through preparation and making activities combined with exam questions.</p> <p>This will be assessed on the final exam which is worth 50%</p>	<p><b>Food Science</b></p> <p>Revision of the topic which was covered in Y10. In Y11 we will aim to deliver this through preparation and making activities combined with exam questions.</p> <p>This will be assessed on the final exam which is worth 50%</p>	<p><b>Food Safety</b></p> <p>Revision of the topic which was covered in Y10. In Y11 we will aim to deliver this through preparation and making activities combined with exam questions.</p> <p>This will be assessed on the final exam which is worth 50%</p>	<p><b>Food Choices</b></p> <p>Revision of the topic which was covered in Y10. In Y11 we will aim to deliver this through preparation and making activities combined with exam questions.</p> <p>This will be assessed on the final exam which is worth 50%</p>	<p><b>Food Provenance</b></p> <p>Revision of the topic which was covered in Y10. In Y11 we will aim to deliver this through preparation and making activities combined with exam questions.</p> <p>This will be assessed on the final exam which is worth 50%</p>

## Rationale

The food GCSE curriculum is based on theoretical understanding of nutrition and a practical confidence when preparing food in a healthy and safe manner. We teach students the knowledge, understanding and skills they need to be able to cook and how they can apply the principles of food science, nutrition and healthy eating.

We aim to deliver the majority of the specification through preparation and making activities so students are able to make connections between the theory and practice. Students should be able to see how their understanding of food and nutrition can apply to practical preparation.

Throughout the two years we will cover topics such as: Food, nutrition and health, Food science, Food safety, Food choice and Food provenance. Within these topics students will learn about the different food groups which are required to make up a healthy diet and twelve different skills groups which vary in difficulty from general practical skills such as weighing and measuring to more complex cooking techniques such as sauce making.

Students will explore different types of cuisine, the environmental impact and sustainability of food and different types of food production. By the end of the course students should be able to cook with confidence and have a broad understanding of food science and nutrition.