

(A)UTHENTIC

(S)ACRED

(P)ASSIONATE

(I)NSPIRATIONAL

(R)ESILIENT

(E)MPATHETIC

Y11 Food Prep

Advent 1

NEA live

Advent 2

NEA live

Review of learning
DIRT & summative

N/A NEA work cannot be
amended as per JCQ /
EDUQAS

Lent 1

NEA live

Lent 2

Recall & Revision

Review of learning
DIRT & summative

N/A NEA work cannot be
amended as per JCQ /
EDUQAS

Pentecost 1

Recall & revision

Pentecost 2

Recall & Revision

Review of learning
DIRT & summative

Unit intent:

**NEA1: Food Science
Investigation**

Researching an EDUQAS
chosen investigation
independently

Research, understanding
function and working
characteristics of
ingredients

Carrying out an
independent scientific
investigation
experiment to find best
variables.
Including use of method,
ingredients, variables,
results, analysis and
conclusion

Unit intent:

**NEA2: Food Preparation
Task - planning**

How to use hygiene and
safety knowledge to plan
several practical dishes.

Demonstration of
research, planning,

Understanding how to
showcase technical skills
by selecting the correct
dishes.

Be able to produce a
detailed time plan,
incorporating dovetailing.

CST

**Catholic Social
Teaching:**
Common Good, Rights
and responsibilities,
participation,
stewardship of creation

Careers

Restaurants
Café
Fast Food
Pubs Delicatessens
Food Manufacturing
Operations
Food Transportation

Reading 3-2-1

Unit intent:

**NEA2: Food Preparation
Task – analysis and
completion**

Cooking and presentation
of three dishes a set
three-hour period.

Be able to analyse,
evaluate using sensory
analysis,
review technical skills
and conclude with future
improvements of dishes.

Unit intent:

**Commodities: Fats and
Oils, Sugar, Beans, tofu
and alternative proteins**

**Review of Modules in
Y10**

Provenance,
classification, nutrition,
ways of cooking,

CST

**Catholic Social
Teaching:**
Common Good, Rights
and responsibilities,
participation,
stewardship of creation

Careers

Restaurants
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Food Transportation

Reading 3-2-1

Unit intent:

**Diagnostic Review of
Y10 and Y11**

Week 1: Nutrition

**Week 2: Exam question
techniques**

**Week 3: Diet and
Health, Science of
Cooking Food, Food
Spoilage**

**Week 4: Food Packaging
and Labelling,
Provenance and Food
Waste**

**Week 5: Technological
Developments, Factors
Affecting Food Choice**

**Week 6: Exam
Questions / cover
misconceptions**

Unit intent:

N/A – year 11 Exams

CST

**CST: Common Good,
Rights and
responsibilities,
participation,
stewardship of creation,
option for the poor**

Careers

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Food Transportation

Reading 3-2-1