

## KS4 CURRICULUM: Technology – Food Preparation and Nutrition (YEAR 11)

<p><u>Overview</u>          In Food Preparation and Nutrition, you will learn about:</p> <ul style="list-style-type: none"> <li>• Knowledge, understanding and skills required to cook and apply the principles of food science, nutrition and healthy eating</li> <li>• Non-exam assessment</li> </ul>
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	Focus / Topic	Knowledge & Skills	Assessment
Autumn 1	Non-exam assessment – Task 1 Food investigation.	<ul style="list-style-type: none"> <li>• Research</li> <li>• Investigations</li> <li>• Analysis and evaluation</li> <li>• Understanding of the working characteristics, functional and chemical properties of ingredients.</li> </ul>	<b>Research deadline: 27<sup>th</sup> September 2019</b> <b>Investigation deadline: 25<sup>th</sup> October 2019</b> <b>Analysis and evaluation deadline: 4<sup>th</sup> November 2019</b> Half Term Test on theory content covered (w/b 14 <sup>th</sup> October 2019)
Autumn 2	Non-exam assessment – Task 2 Food preparation assessment.	<ul style="list-style-type: none"> <li>• 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>• Research, demonstrating technical skill.</li> </ul>	<b>Research deadline: 22<sup>nd</sup> November 2019</b> PPE fortnight w/ 2 <sup>nd</sup> December 2019
Spring 1	Non-exam assessment – Task 2 Food preparation assessment.	<ul style="list-style-type: none"> <li>• 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>• Demonstrating technical skill.</li> </ul>	Half Term Test on theory content (w/b 10 <sup>th</sup> February 2020)
Spring 2	Non-exam assessment – Task 2 Food preparation assessment.	<ul style="list-style-type: none"> <li>• 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>• Planning the final menu.</li> <li>• Making the final dishes.</li> <li>• Analysis and evaluation.</li> </ul>	<b>Demonstrating Technical skills deadline: 13<sup>th</sup> March 2020</b> <b>Planning the final menu deadline: 20<sup>th</sup> March 2020</b> <b>Making the final dishes deadline: 20<sup>th</sup> March 2020</b> <b>Analysis and evaluation deadline: 3<sup>rd</sup> April 2020</b> <b>Completed final project (with corrections): 3<sup>rd</sup> April 2020</b> Assessment week (w/b 14 <sup>th</sup> Mar 2020)
Summer 1	Exam	Revision techniques	<b>Final GCSE Exam (May 2020)</b>
Summer 2	Study leave	Study leave	Study leave

<p><u>Further Information</u>          Exam board: AQA          Theoretical knowledge of food preparation and nutrition from Sections 1 to 5: Written paper (100 Marks – 1hour 45 mins) (50% of GCSE 9-1) Non-exam assessment:  <b>Task 1:</b> Food investigation (30 marks)  <b>Task 2:</b> Food preparation assessment (70 marks) (50% of GCSE 9-1)</p>
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