

## Year 11, long term planning

Week	36	37	38	39
W/C Date	25-Jun	2-Jul	9-Jul	16-Jul
Topic	Eggs	Practical	Preservation - Food spoilage	
Key Objectives	Function of eggs  Teacher demo of Lemon Meringue Pie	Lemon Meringue Practical session	Learners should have a theoretical and practical working knowledge and understanding of sound microbiological food safety principles when buying, storing, preparing and cooking food.	Learners should know and understand the signs, symptoms, risks and consequences of inadequate/unacceptable food hygiene practices.  Learners should know and understand the consequences of mishandling of food on: ☑ food wastage: including the effect on the environment and the financial implications of waste
Assessment	Understanding functions of ingredients.  Understanding how to bake blind.	Successful preparation of lemon meringue pie	how to store foods correctly the growth conditions, ways of prevention and control methods for enzyme action the role of temperature, pH, moisture and time in the control of bacteria ☑ the types of bacterial cross-contamination and their prevention ☑ preservation/keeping foods for longer	☑ signs, symptoms of food poisoning to include poisoning caused by salmonella, campylobacter, e-coli, staphylococcus
Homework	Revision book	Revision book	Revision book	Revision book

### Department Year 11 grades 3-8 long term plan

	Assessment weeks
	Moderation week
	Data Capture
	STAR marking
	Exit Poll

### Key Skills to be Covered

Non-examined Assessment 1 15%

Non-examined Assessment 2 35%

Written Examination 50%

Week	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	
W/C Date	03-Sep	10-Sep	17-Sep	24-Sep	01-Oct	08-Oct	15-Oct		29-Oct	05-Nov	12-Nov	19-Nov	26-Nov	03-Dec	10-Dec	17-Dec			
Topic	Start of NEA1	Research and plan the task	Research & hypothesis	Research & hypothesis	Action Plan	Experiment	Practical and analysis		Analyse and evaluate the task		<b>Exam Prep</b>	<b>Mock Examination</b>	<b>Mock Examination</b>	Start of NEA 2	Research / 20 dishes	Trial 1 - Prepare one dish as a trial	Planning		
Key Objectives	To plan, undertake and analyse a food investigation task  Students are to produce a report which evidences all of the above and includes photographs and/or visual recordings to support the investigation.					Investigate the working characteristics, function and chemical properties of ingredients through practical experimentation and use the findings to achieve a particular result	<b>Official NEA 1 PRACTICAL</b>  <b>3 hours</b>		Students are to produce a report which evidences all of the above and includes photographs and/or visual recordings to support the investigation.								Investigate and plan the task, select a final menu to be produced to showcase skills and produce a plan of action for the practical execution of the dishes (to include trialling and testing)	Students produce a folio of evidence which includes documentation related to the selection of dishes, planning and evaluation and photographs and/or visual recordings which demonstrate the learner's application of technical skills and the final outcomes	
Assessment	Assessment 1: The Food Investigation Assessment  A scientific food investigation which will assess the learner's knowledge, skills and understanding in relation to scientific principles underlying the preparation and cooking of food.									This component will consist of two sections both containing compulsory questions and will assess the six areas of content as listed in the specified GCSE content. Section A: questions based on stimulus material. Section B: structured, short and extended response questions to assess content related to food preparation and nutrition.			Assessment 2: The Food Preparation Assessment Prepare, cook and present a menu which assesses the learner's knowledge, skills and understanding in relation to the planning, preparation, cooking and presentation of food.						
Homework	Revision book	Revision book	Revision book	Revision book	Revision book	Bring in Ingredients	Revision book	Revision book	Revision book	Revision book	Revision book	Revision book	Revision book	Revision book	Revision book	Bring in Ingredients			



## Year 11, long term planning

	Week of publication							NEA Date – 16 <sup>th</sup> Oct										
--	---------------------	--	--	--	--	--	--	---------------------------------	--	--	--	--	--	--	--	--	--	--

Week	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34		
W/C Date	07-Jan	14-Jan	21-Jan	28-Jan	04-Feb	11-Feb		25-Feb	04-Mar	11-Mar	18-Mar	25-Mar	01-Apr	08-Apr				
Topic	Time Plan	Trial 2 - Prepare one dish as a trial	Time plan	Trial 3 - Prepare one dish as a trial	Ingredients	Practical and analysis		<b>Mock Examination</b>	<b>Mock Examination</b>	Analyse and evaluate the task		<b>ASSESSMENT AND FEEDBACK WEEK</b>	Tweak Week					
Key Objectives	Investigate and plan the task, select a final menu to be produced to showcase skills and produce a plan of action for the practical execution of the dishes (to include trialling and testing)					<b>Official NEA 2 PRACTICAL</b>	<b>3 hours</b>			evaluate the selection, preparation, cooking and presentation of the three dishes	Students produce a folio of evidence which includes documentation related to the selection of dishes, planning and evaluation and photographs and/or visual recordings which demonstrate the learner's application of technical skills and the final outcomes		Final Amendments to work					
Assessment	Assessment 2: The Food Preparation Assessment Prepare, cook and present a menu which assesses the learner's knowledge, skills and understanding in relation to the planning, preparation, cooking and presentation of food.									Students prepare, cook and present a menu of three dishes within a single session	Assessment 2: The Food Preparation Assessment Prepare, cook and present a menu which assesses the learner's knowledge, skills and understanding in relation to the planning, preparation, cooking and presentation of food.		Green pen STAR marking from previous sheets	Final comments will be marked and assessment against the GCSE specification and feedback given accordingly.				
Homework		Bring in Ingredients		Bring in Ingredients						Bring in Ingredients								Use feedback to amend NEA
								NEA Date- 12 <sup>th</sup> Feb										

Week	35	36	37	38	39	40	41	42	43	44	45	46	46
W/C Date	29-Apr	06 - May	13-May	20-May		03-Jun	10-June	17-June	24-June	01-July	08-July	15-July	22-July
Topic	Revision					Revision				<b>End of Summer Exams</b>			
Key Objectives	This component will consist of two sections both containing compulsory questions and will assess the six areas of content as listed in the specified GCSE content.					This component will consist of two sections both containing compulsory questions and will assess the six areas of content as listed in the specified GCSE content.							
Assessment	Section A: questions based on stimulus material.		Section B: structured, short and extended response questions to assess content related to food preparation and nutrition.			Section A: questions based on stimulus material.		Section B: structured, short and extended response questions to assess content related to food preparation and nutrition.					
Homework	Exam Revision					Exam Revision							