

- **Temperance Term**

|  | Week 1   | Week 2   | Week 3                | Week 4          | Week 5                    | Week 6            | Week 7          | Week 8   | <b>HALF TERM</b> |  |
|--|--|--|-----------------------|-----------------|---------------------------|-------------------|-----------------|--|------------------|--|
| Topic  | <b>NEA 1 – investigation</b><br><b>DEADLINE 17th October 2024</b>  |  |                       |                 |                           |                   |                 |  |                  |  |
| Challenge Objective and Content (for all learners) | Understand the requirements of the Year 11 course including: food investigation task, food preparation task, final exam.   | Issue AQA food investigation tasks. Students to select one task to investigate further as NEA.<br><br>The food investigation: 10 hours |                       |                 |                           |                   |                 | NEA 1 to be submitted by 17 <sup>th</sup> October 2024 |                  |  |
|  |  |  |                       |                 |                           |                   |                 |  |                  |  |
| Inspire Opportunities- Homework/ theory topics     | Proteins<br><br>Fats   | Carbohydrates  | Vitamins and minerals | Fibre and water | Healthy eating guidelines | Nutritional needs | Diet and Energy |  |                  |  |
| Assessment Opportunities                           | CONTROLLED ASSESSMENT- Verbal feedback and written feedback may only be provided by the teacher at a whole class level. Submissions for NEA 1 will be marked, and students provided with generic feedback in line with the AQA exam board and JCQ assessment requirements. |  |                       |                 |                           |                   |                 |  |                  |  |

|  | Week 1                            | Week 2 | Week 3 | Week 4 | Week 5 | Week 6 | <b>CHRISTMAS</b> |
|--|-----------------------------------|--------|--------|--------|--------|--------|------------------|
| Topic  | <b>NEA 2 – investigation</b>      |        |        |        |        |        |                  |
| Challenge Objective and Content (for all learners) | The food investigation, section A |        |        |        |        |        |                  |

NB. Following AQA scheme of learning <https://filestore.aqa.org.uk/resources/food/AQA-8585-YR11-SOW.PDF>

# FPN Learning Journey Year 11

|   |   |                |                                |  |   |   |  |
|---|---|----------------|--------------------------------|--|---|---|--|
|   | <p>Plan and carry out research into chosen life stage, dietary group or culinary tradition. Develop research skills to gather and use primary and secondary sources of information. Develop analysis and evaluation skills and explain how findings will influence practical investigations.</p> <p>Present research in a concise and effectively communicated portfolio of work. Plan relevant and appropriate practical activities.</p> <p style="text-align: center; color: #4f81bd;">Food preparation task, section B</p> <p>Select a range of three or four suitable dishes to trial further. Justify choices and explain suitability, creativity and technical skill. Record evidence of the choice of dishes made during the technical skills demonstration.</p> |                |                                |  |   |   |  |
| <b>Inspire Opportunities- Homework/ theory topics</b> | Nutritional needs   | Planning meals | Cooking food and heat transfer | Water based, Dry and Fat based cooking | Changing properties of food – Carbohydrates | Changing properties of food – Fats and oils |  |
| <b>Assessment Opportunities</b>                       | <p>CONTROLLED ASSESSMENT- Verbal feedback and written feedback may only be provided by the teacher at a whole class level. Submissions for NEA 1 will be marked, and students provided with generic feedback in line with the AQA exam board and JCQ assessment requirements.</p>   |                |                                |  |   |   |  |

## Justice Term

|  | Week 1   | Week 2        | Week 3                            | Week 4         | Week 5          | Week 6   | <b>HALF TERM</b> |
|--|--|---------------|-----------------------------------|----------------|-----------------|--|------------------|
| Topic  | <b>NEA 2 – investigation</b>   |               |                                   |                |                 |  |                  |
| Challenge Objective and Content (for all learners) | <p style="text-align: center;"><a href="#">Food preparation task, section C</a></p> <p>Select suitable final dishes to make for the three-hour making session. Produce a three-hour time plan that includes food safety.</p> <p>Justify reasons for choice of final dishes and menu with reference to skills, ingredients, nutrition, cooking methods, costs, provenance, sensory properties and portion size.</p> <p style="text-align: center;"><a href="#">Food preparation task, section D</a></p> <p>Prepare, cook and serve three final dishes in one three-hour making session demonstrating some complexity and challenge.</p> |               |                                   |                |                 | Food and Nutrition practical assessments- 10 <sup>th</sup> - 13 <sup>th</sup> February |                  |
| Inspire Opportunities- Homework/ theory topics     | Raising agents   | Food spoilage | Storing and preparing food safely | Food poisoning | Micro-organisms | Food choice  |                  |
| Assessment Opportunities                           | CONTROLLED ASSESSMENT- Verbal feedback and written feedback may only be provided by the teacher at a whole class level. Submissions for NEA 1 will be marked, and students provided with generic feedback in line with the AQA exam board and JCQ assessment requirements.   |               |                                   |                |                 |  |                  |

|       | Week 1                       | Week 2 | Week 3 | Week 4 | Week 5 | Week 6 | <b>EAS</b> |
|-------|------------------------------|--------|--------|--------|--------|--------|------------|
| Topic | <b>NEA 2 – investigation</b> |        |        |        |        |        |            |

# FPN Learning Journey Year 11

|  |   |           |                  |                 |   |  |
|--|---|-----------|------------------|-----------------|---|--|
| Challenge Objective and Content (for all learners) | <p style="text-align: center; color: #4F81BD;">food preparation task, section E</p> <p>Carry out sensory testing of the final dishes. Carry out nutritional analysis of final dish.</p> <p>Compare nutritional profile of dish against Dietary Reference Values for target group.</p> <p>Cost the final dishes. Evaluate the success of the dishes and identify improvements.</p> |           |                  |                 | <p>NEA 2 DEADLINE</p> <p>W/c 20<sup>th</sup> March 2025</p> <p>Food and Nutrition NEA round up day- 27<sup>th</sup> March</p> | <p>Revision in preparation for written exam TBD based on students need</p> |
|  | Food labelling  | Marketing | Cultural cuisine | Sensory tasting | Food provenance   | Caught and reared food   |
|  | <p>CONTROLLED ASSESSMENT- Verbal feedback and written feedback may only be provided by the teacher at a whole class level. Submissions for NEA 1 will be marked, and students provided with generic feedback in line with the AQA exam board and JCQ assessment requirements.</p>   |           |                  |                 |   |  |

## Courage Term

|  | Week 1   | Week 2                          | Week 3                                | Week 4                                 | Week 5 | <b>HALF TERM</b> |
|--|--|---------------------------------|---------------------------------------|--|--------|------------------|
| Topic  | Specific revision targeted to student needs  |                                 |                                       |  |        |                  |
| Challenge Objective and Content (for all learners) | <p style="color: blue;">Revision and mock exam</p> <p>The following will be covered in this period:</p> <ul style="list-style-type: none"> <li>how the written exam is organised</li> <li>how to prepare for the written exam</li> <li>the command words used in written exam</li> <li>the types of questions that will be asked in a written exam including:               <ul style="list-style-type: none"> <li>• multiple choice</li> <li>• data response</li> <li>• structured question</li> </ul> </li> <li>• open-ended response questions or free response questions.</li> </ul> |                                 |                                       |  |        |                  |
| Inspire Opportunities- Homework/ theory topics     | Food waste   | Food miles and carbon footprint | Primary and secondary food processing | Fortification and modification of food |        |                  |
| Assessment Opportunities                           | CONTROLLED ASSESSMENT- Verbal feedback and written feedback may only be provided by the teacher at a whole class level. Submissions for NEA 1 will be marked, and students provided with generic feedback in line with the AQA exam board and JCQ assessment requirements.   |                                 |                                       |  |        |                  |

|  | Week 1 | Week 2 | Week 3 | Week 4 | Week 5 | Week 6 | <b>SUMMER</b> |
|--|--------|--------|--------|--------|--------|--------|---------------|
| Topic  |        |        |        |        |        |        |               |
| Challenge Objective and Content (for all learners) |        |        |        |        |        |        |               |

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# FPN Learning Journey Year 11



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|--------------------------|--|--|--|--|--|--|--|
| Inspire Opportunities    |  |  |  |  |  |  |  |
| Assessment Opportunities |  |  |  |  |  |  |  |