



Subject	
Qualification	Eduqas (WJEC) GCSE Food Preparation and Nutrition
Assessed by	Helen Day
Autumn 1 Y10	<p>Personal and kitchen hygiene and safety.</p> <p>Nutrition (Fibre, Carbohydrates, Fats, Protein, Vitamins and minerals)</p> <p>NEA1 style Science Investigation- Enzymic browning</p> <p>NEA2 style Food Preparation Assessment- Low fat dish</p>
Autumn 2 Y10	<p>Diet and health (Eat Well Guide, Daily recommended allowances, free sugars and labelling codes, life stages, special diets, moral and religious diets)</p> <p>NEA1 style Science Investigation – Bread flours</p> <p>NEA2 style Food Preparation Assessment- Celebration cake (Christmas log)</p>
Spring 1 Y10	<p>Food Science and Spoilage (Why we cook and heat transfer, Moist and dry methods of cooking, the effects of heat, oxygen and pH on food, enzymes and micro-organisms, raising agents, function of ingredients, food safety and storage and HACCP, waste, preservation and packaging.)</p> <p>NEA1 style Science Investigation – Egg foam stability</p> <p>NEA2 style Food Preparation Assessment- Vegetarian dish lasagne/Bolognaise</p>
Spring 2 Y10	<p>Factors Affecting Food Choice and Food Waste (Availability, cost, economy, GM, organic and seasonal, marketing and advertising, labelling law, convenience foods, additives, sensory analysis, provenance, food miles, recycling, food waste, food security)</p>

	NEA1 style Science Investigation – Sauce thickening
Summer 1 Y10	<p>Technological Developments (Factors affecting food development, Population increase, transport, Preservation, media, apps, TV and influence, environmental factors coma development of ingredients, GM recap, new foods, Functional food, and fortification, Economic understanding and trade, consumer demand)</p> <p>NEA2 style Food Preparation Assessment- MOCK EXAM Fake Aways - Chicken goujons and wedges and stir fry</p>
Summer 2 Y10	<p>End of Year Exams, internal marked. Feedback and target setting.</p> <p>Applied theory to Food Commodities in lessons between MOCK EXAMS and trips etc (Effects of heat on vegetables, Preservation of fruit and vegetables, dairy and processed milks, cheese and yoghurt processing, meats, farming, classification, safety and effects of heat, eggs and function in recipes, cereals classification, milling, bread and pasta, gluten, monosaccharides and disaccharides.)</p>
Autumn 1 Y11	<p>Preparation for NEA 1 – exemplar version as a class Release NEA1 briefs Start research and investigation.</p>
Autumn 2 Y11	<p>Complete NEA 1 investigation, and Conclusion Prepare for NEA 2 – work on exemplars for all research sections, time plans, radar graphs and evaluations etc December- release NEA 2 brief (research to be started during the Christmas holidays)</p>
Spring 1 Y11	<p>Start NEA 2 Complete research, list dishes and ‘reasons for choice’.</p>
Spring 2 Y11	<p>Time plan THREE HOUR FOOD PREPARATION ASSESSMENT Evaluation NEA 1 and 2 deadline</p>
Summer 1	Revision activities, and learning how to structure long answer exam questions.

Y11	
Summer 2 Y11	Revision activities, and learning how to structure long answer exam questions