

Long Term Plan: Food and Nutrition Year 11



	W/B 10/09	W/B 17/09	W/B 24/09	W/B 01/10	W/B 08/10	W/B 15/10	W/B 29/10	W/B 05/11	W/B 12/11	W/B 19/11	W/B 26/11	W/B 03/12	W/B 10/12	W/B 17/12
Term 1	NEA 1- 15% of GCSE	NEA 1	NEA 1	NEA 1	NEA 1	Assessment	NEA 1	NEA 2 35% of GCSE	NEA 2	NEA 2	NEA 2	NEA 2	NEA 2	Assessment
	Introduction to brief on examining the flavour and texture of shortcrust pastry	Research into shortcrust pastry	Hypothesis and planning of investigations	Investigation 1	Investigation 2 and 3	Test	Feedforward. Results and conclusions to practical investigations	Brief	Research	Research	Select 18 dishes giving a short explanation of suitability	Practical-cook 2 initial dishes	Practical-cook 2 initial dishes	Test
Term 2	W/B 31/12	W/B 07/01	W/B 14/01	W/B 21/01	W/B 28/01	W/B 04/02	W/B 11/02	W/B 25/02	W/B 04/03	W/B 11/03	W/B 18/03	W/B 25/03	W/B 01/04	W/B 08/04
	NEA 2	NEA 2	NEA 2	NEA 2	NEA 2	Assessment	NEA 2	NEA 2	Revision	Revision	Revision	Revision	Revision	Assessment
	Feedforward.Sensory analysis and evaluation	Reasons for choice for adapting the final 3 dishes	Time plan	Nutritional analysis	Practical- 3 dishes timed	Practical assessments	Feedforward if not cooking. Practical- 3 dishes timed	Feedforward if cooked. Nutritional analysis and conclusions	Nutrition	Functions of ingredients	Moral and social issues relating to food	Methods of cooking	Food poisoning	Test
Term 3	W/B 29/04	Practical- egg	W/B 13/05	W/B 20/05	W/B 03/06	W/B 10/06	W/B 17/06	W/B 24/06	W/B 01/07	W/B 08/07	W/B 15/07			
	Revision	Revision	Revision	Revision	Revision	Final Exam 50% of GCSE								
	Feedforward. Multi cultural foods	Food intolerance	Dietary needs of different age groups	Food labelling and influences of marketing	Food fortification and modification									

For information on assessments see additional assessment guidance
 Feed forward Session