YEAR 11
CURRICULUM MAP
Food Preparation & Nutrition
Key Focus – Food Choice and Provenance / NEA 1 & 2 Completion

ST JAMES'
CATHOLIC HIGH SCHOOL

HT1:	HT2:	Assessment Point: Summative or AFL	HT3:	HT4:	Assessment Point: Summative or AFL	HT5	HT6:	EOY Assessment Point
Overarching unit intent: **Complete minerals module from Year 10.** **Food Choice Module:** The factors that may influence what we choose to eat Why food labels are used and how they influence food choice? What does the law say about food labelling? How to interpret nutritional information How does food marketing influence food choice? The definition of cuisine Cuisines from Britain and other countries How we taste food Sensory testing methods used to evaluate food products How to set up a food tasting panel	**Overarching unit intent:** **Food Choice Module Continued.** How food choices are related to: Religion and culture Ethical and moral beliefs Medical conditions **CAREER VISIT / CASE STUDY – CHEF** **Food styling / quality finish** **NEA 2: Food Preparation Task planning and completion** How to use hygiene and safety knowledge to plan a number of practical dishes Demonstration of planning, cooking and presentation of two dishes in a set three hour period	***HT1 & HT2*** ***End of unit test – Food Choice /Vitamins and Mineral with interleaving section to cover Year 10 modules*** **Key disciplinary knowledge** Food, Nutrition and Health Food Science Food Safety Food Choice Food Provenance **Key Concepts** To make an informed choice about food given a wide range of scenarios To use practical skills and ingredient knowledge to plan and prepare 3 dishes that meet a set task (NEA2)	**Overarching unit intent:** **NEA 2: Food Preparation Task planning and completion** How to use hygiene and safety knowledge to plan a number of practical dishes Demonstration of planning, cooking and presentation of two dishes in a set three hour period Understanding how to showcase technical skills by selecting the correct dishes Be able to produce a detailed time plan, incorporating dovetailing. Use of taste testing and results to analyse the success of the dishes	**Overarching unit intent:** **Food Provenance Module:** Where and how ingredients are grown, gathered, reared and caught Genetically modified foods (GM) Seasonal and organic food The environmental issues associated with food The carbon footprint of food The reasons for buying locally produced food Food waste / Food security Sustainability of Food Production Fairtrade The primary stages of food processing and production The secondary stages of food processing and production How processing affects the sensory and nutritional properties of ingredients Why and how some foods are nutritionally modified Why and how some foods are fortified The use if additives in food products **CAREER CASE STUDY – FARMER / FARMING**	**HT3 and HT4 (with elements of HT1 and HT2)** ***End Provenance with interleaving section to cover Year 10 modules and Food Choice*** **Key disciplinary knowledge** Food, Nutrition and Health Food Science Food Safety Food Choice Food Provenance **Key Concepts** To discuss and analyse the methods of food production To apply knowledge of how food affect the environment To use practical skills and ingredient knowledge to plan and prepare 3 dishes that meet a set task (NEA2)	**Overarching unit intent:** **Diagnostic Review of Year 10 and 11** **1 week on HT1 (Year 11)** **1 week on HT4 (Year 11)** **1 week on HT1, HT2 and HT3 (Year 10)** **1 week on HT4, HT5 and HT6 (Year 10)**	**Overarching unit intent:** **N/A – Year 11 exams**	**HT1 – HT5** **Key Disciplinary Knowledge** Food, Nutrition and Health Food Science Food Safety Food Choice Food Provenance ***Key Concepts*** 50% written exam – 1 hour 45 min duration Section A – 20 multiple choice questions Section B – 5 questions of different styles from difference sections of the course.