

**YEAR 11
CURRICULUM MAP**

Food Preparation & Nutrition

Key Focus – Food Choice and Provenance / NEA 1 & 2

Completion – The Common Good / Care for God's Creation

							HT6:	EOY Assessment
							HT5	HT1 – HT5
							Overarching unit intent: N/A – Year 11 exams	<u>Key Disciplinary Knowledge</u>
							Overarching unit intent: Diagnostic Review of Year 10 and 11	Food, Nutrition and Health
							1 week on HT1 (Year 11)	Food Science
							1 week on HT4 (Year 11)	Food Safety
							1 week on HT1, HT2 and HT3 (Year 10)	Food Choice
							1 week on HT4, HT5 and HT6 (Year 10)	Food Provenance
							<u>CATHOLIC SOCIAL TEACHING</u> Dignity Solidarity Care for God's creation The Common Good	<u>Key Concepts</u>
							50% written exam – 45 min duration	Section A – 20 multiple choice questions
								Section B – 5 questions, different styles for different sections of course.
HT1: <u>Overarching unit intent:</u> Complete minerals module from Year 10. Food Choice Module: CATHOLIC SOCIAL TEACHING #The Common Good 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	HT2: <u>Overarching unit intent:</u> Food Choice Module Continued. CATHOLIC SOCIAL TEACHING How food choices are related to: Religion and culture Ethical and moral beliefs – Options for the poor Medical conditions The Common Good NEA 1 : Food Science Investigation Researching an AQA chosen investigation independently Carrying out 3 independent experiments to in order to find best variables	Assessment Point: Summative or AFL HT1 & HT2 <i>End of unit test – Food Choice /Vitamins and Mineral with interleaving section to cover Year 10 modules</i> <u>Key disciplinary knowledge</u> Food, Nutrition and Health Food Science Food Safety Food Choice Food Provenance <u>Key Concepts</u> 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)	HT3: <u>Overarching unit intent: CAREER VISIT / CASE STUDY – CHEF</u> 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. CATHOLIC SOCIAL TEACHING Dignity / Solidarity	HT4: <u>Overarching unit intent:</u> Food Provenance Module: CATHOLIC SOCIAL TEACHING Care for God's creation Where and how ingredients are grown, gathered, reared and caught Genetically modified foods (GM) Seasonal and organic food The environmental issues associated with food Carbon footprint of food The reasons for buying locally produced food Food waste / Food security Sustainability of Food / Fairtrade – CATHOLIC SOCIAL TEACHING Option for the poor 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	Assessment Point: Summative or AFL HT3 and HT4 (with elements of HT1 and HT2) <i>End Provenance with interleaving section to cover Year 10 modules and Food Choice</i> CATHOLIC SOCIAL TEACHING Care for God's creation <u>Key disciplinary knowledge</u> Food, Nutrition and Health Food Science Food Safety Food Choice Food Provenance <u>Key Concepts</u> 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)	HT5 <u>Overarching unit intent:</u> 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) CATHOLIC SOCIAL TEACHING Dignity Solidarity Care for God's creation The Common Good	HT6: <u>Overarching unit intent:</u> N/A – Year 11 exams	HT1 – HT5 <u>Key Disciplinary Knowledge</u> Food, Nutrition and Health Food Science Food Safety Food Choice Food Provenance <u>Key Concepts</u> 50% written exam – 45 min duration Section A – 20 multiple choice questions Section B – 5 questions, different styles for different sections of course.



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<p>Sensory testing methods used to evaluate food products How to set up a food tasting panel</p>	<p>Analyse experiment results using sensory analysis to evaluate a written hypothesis.</p>		<p>Use of taste testing and results to analyse the success of the dishes</p>	<p>Why and how some foods are fortified The use of additives in food products CAREER CASE STUDY – FARMER / FARMING</p>				
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