

Curriculum Overview 2019-2020

Food Preparation and Nutrition

Intent:

All students will study Food Preparation and Nutrition throughout Key Stage 3 and will have an opportunity to continue this study at Key Stage 4.

Our aim is to foster a love of food in order to develop students into confident and creative chefs, nutritionists and food scientists as well as widening their cultural knowledge and experiences.

We also aim to provide students a range of practical transferable skills that they can use throughout life.

Implementation at Key Stage 3:

In Key Stage 3, students follow a wide curriculum in order to successfully progress into Key Stage 4. They will study Food on a carousel with Design and Technology. Topics covered will include: Nutrition, Food Safety and Food Provenance.

At the end of every unit of learning, students complete assessments linked to the topics and unit studied. We carefully track students' progress across the three terms and assessments provide students with formative targets to enable their progression.

Implementation at Key Stage 4:

We use the AQA exam board for GCSE Food Preparation and Nutrition. Our fresh and exciting GCSE Food Preparation and Nutrition course equips students with an array of culinary techniques, as well as knowledge of nutrition, food traditions and kitchen safety.

Created with help from teachers and subject experts, it will inspire and motivate your students, opening their eyes to a world of career opportunities and giving them the confidence to cook with ingredients from across the globe.

Overview of Key Stage 4 Food Preparation and Nutrition:

GCSE Food Preparation and Nutrition is studied over two years throughout Year 10 and Year 11. Students are assessed through two pieces of coursework and a written exam paper at the end of Year 11. Students will sit mock exams in preparation throughout the course.

In KS4, students study the following areas:

1. Nutrition, Diet and Health
2. Food Science
3. Food Safety

4. Food Choices
5. Food Provenance
6. Practical Skills

Assessments

| | <u>Paper One</u> | <u>Non- Exam Assessment</u> |
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| <u>What Is Assessed?</u> | Theoretical knowledge of food preparation and nutrition from Sections 1 to 5. | <p><u>Task 1: Food investigation (30 marks)</u></p> <p>Students' understanding of the working characteristics, functional and chemical properties of ingredients.</p> <p>Practical investigations are a compulsory element of this NEA task.</p> <p><u>Task 2: Food preparation assessment (70 marks)</u></p> <p>Students' knowledge, skills and understanding in relation to the planning, preparation, cooking, presentation of food and application of nutrition related to the chosen task.</p> <p>Students will prepare, cook and present a final menu of three dishes within a single period of no more than three hours, planning in advance how this will be achieved.</p> |
| <u>How It's Assessed?</u> | <ul style="list-style-type: none"> ● Written exam: 1 hour 45 minutes ● 100 marks ● 50% of GCSE ● Multiple choice questions (20 marks) ● Five questions each with a number of sub questions (80marks) | <ul style="list-style-type: none"> ● Task 1: Written or electronic report (1,500–2,000 words) including photographic evidence of the practical investigation. ● Task 2: Written or electronic portfolio including photographic evidence. Photographic evidence of the three final dishes must be included. |

