

## Curriculum Information Bramcote College

Year Group: 11

Subject: Technology – Food Preparation and Nutrition (EDUQAS)

Objectives/purpose	<ul style="list-style-type: none"> <li>To know the main food commodities and food groups, their nutritional value, uses in food products, what they 'do' in recipes (performance characteristics) and their provenance</li> <li>Develop a wide range of skills using the whole range of food components</li> </ul> <p>Develop and demonstrate the skills needed to complete the 2 exam board NEA tasks</p>
Autumn Term	<ul style="list-style-type: none"> <li>Knowledge, understanding &amp; the scientific principles &amp; practical tasks linked to <b>Fats &amp; Oils, sugars &amp; substitutes</b> and methods using them.</li> <li>NEA Task 1 Food Investigation Assessment (15% of the GCSE grade): A food science-based assessment set by the exam board. This allows the pupils to demonstrate their knowledge and understanding of components and methods. Assessment of the ability to research, plan, carry out and evaluate will take place. Sensory evaluation skills will be developed.</li> <li>Exam preparation for the Progress and Mock exams</li> </ul> <p>Introduction to NEA 2: The Food Preparation Assessment</p>
Spring Term	<p>NEA 2: The Food Preparation Assessment (35% of the GCSE grade). This is an extended project involving research, trialling of practical ideas, planning, and carrying out a 3-hour practical assessment followed by evaluation. The task changes annually and is not sent to schools until December of the previous year.</p> <p>Extension of knowledge and understanding of:</p> <ul style="list-style-type: none"> <li>Nutrition &amp; nutritional guidelines</li> <li>Labelling &amp; packaging</li> <li>Food provenance</li> <li>Foods from around the World</li> <li>Food security</li> </ul> <p>Exam preparation - written exam guidance</p>
Summer Term	<p>Exam preparation - revision and technique</p>
How is progress measured?	<p>Teacher assessment of NEA tasks based on exam board criteria- grades will be discussed with pupils and guidance given to meet targets.</p> <p>Revision tasks will be self, peer and teacher assessed.</p> <p>Mock exam papers will be teacher marked and shared with pupils.</p>
How is the subject externally examined? (KS4 and KS5)	<p>2 pieces of coursework and an external exam.</p>

Extending Learning at home	<ul style="list-style-type: none"> <li>• M Drive/ D&amp;T/Food preparation &amp; Nutrition- wide range of PPTs and learning aids are available including a revision folder containing exam board resources</li> <li>• EDUQAS exam board website</li> </ul> <p>Revision guides have been given to each pupil. These contain resources including question pages and mock papers and mark schemes</p>
Support Available	<p>Within lessons a technician is available for some support.</p> <p>Revision sessions will be offered to pupils prior to their exams.</p>
Useful web addresses and book resources/revision guides	<p>*See extended learning section</p> <ul style="list-style-type: none"> <li>• Love food love science</li> <li>• Food a fact of life</li> <li>• British Nutrition Foundation</li> <li>• GrainChain</li> <li>• <a href="https://www.eduqas.co.uk/qualifications/food-preparation-and-nutrition/">https://www.eduqas.co.uk/qualifications/food-preparation-and-nutrition/</a></li> </ul>

Date reviewed: