

Year 11 Overview 2023-24 - Food Preparation and Nutrition

Date	Wk	Exams	Single lessons	Double lessons
Tues 5-Sep	A	1	British and international cuisines: Britain (England, Ireland, Scotland, Wales)	Sensory evaluation: Senses and how we taste food. Testing methods, Keyword cards.
11-Sep	B	2		Mock NEA 2 – Introduce mock NEA 2. Read through research. Find recipe ideas.
18-Sep*	A	3	British and international cuisines: Italy	Mock NEA 2 – Finding high skill recipes, Timeplanning
25-Sep	B	4		Mock NEA 2 – 2 hour practical
2-Oct	A	5	British and international cuisines: own country choice	Mock NEA 2 – Analysis and Evaluation
9-Oct	B	6		NEA 1 Introduction and start Section A - Research
16-Oct	A	ST1	Food Provenance: Food sources (start to use revision sheets/booklets)	NEA 1 Section A - Research and hypothesis
23-Oct	B	ST1		NEA 1 Section B - Investigation 1 and write up
Half Term				
6-Nov	A	ST1	Food Provenance: Food and the environment	NEA 1 Section B - Investigation 2 and write up
13-Nov	B	10		NEA 1 Section B - Investigation 3 and write up
20-Nov	A	11	Food Provenance: Sustainability	NEA 1 Section C - Analysis and evaluation
27-Nov	B	12		NEA 1 Section C - Analysis and evaluation, HANDING IN
4-Dec	A	13	Food Provenance: Processing and production	NEA 2 Introduction, start Section A – Research.
11-Dec	B	14		NEA 2 Section A – Research.
18-Dec	A	15	Food Provenance: Technological developments	NEA 2 Section A – Selecting dishes and technical skill practicals.
Christmas				
8-Jan	B	16		NEA 2 Section B – Demonstrating technical skills.
15-Jan	A	17	Revision: Introduction – Macronutrients – fats and proteins	NEA 2 Section B – Demonstrating technical skills.
22-Jan	B	18		NEA 2 Section B – Demonstrating technical skills.
29-Jan	A	ST2	Revision: Macro Nutrients - carbohydrates	NEA 2 Section C – Planning the final dishes.
5-Feb	B	ST2		NEA 2 Section C – Planning the final dishes.
12-Feb	A	ST2	Revision: Micronutrients - vitamins	NEA 2 Section C – Planning the final dishes.
Half term				
26-Feb	B	22	Revision: Micronutrients - minerals	NEA 2 Section D – Making the final dishes.
4-Mar	A	23		NEA 2 Section D – Making the final dishes.
11-Mar	B	24	Revision: Making informed choices	NEA 2 Section E - Analysis and evaluation.
18-Mar	A	25		NEA 2 Section E - Analysis and evaluation.
25-Mar*	B	26	Revision: Diet, nutrition and health	NEA 2 Section E - Analysis and evaluation, HANDING IN
Easter				
15-Apr	A	27		Revision: Functional and chemical properties of food 1 and 2
22-Apr	B	28	Revision: Food spoilage and contamination	Revision: Food safety
29-Apr	A	29		Revision: Factors influencing food choice and food choices
6-May*	B	30	Revision: Food labelling	Revision: British and international cuisines
13-May	A	GCSE		Revision: targeted individual/past papers/games/quizzes etc
20-May	B		Revision: targeted individual/past papers/games/quizzes etc	Revision: targeted individual/past papers/games/quizzes etc
Half Term				
3-Jun	A		Revision: targeted individual/past papers/games/quizzes etc	
10-Jun	B			
17-Jun	A			
4-Jun	B			
3-Jun	A			