

KS4 Curriculum Overview

Year 10

During Year 10 students follow the **AQA GCSE Food Preparation and Nutrition** specification.

Autumn Term

During this term pupils are introduced to the requirements of the GCSE. They cover the topics of Food Safety and Food Provenance building on prior knowledge and understanding.

Students carry out practical tasks linked with the subject content covered demonstrating different technical skills.

Spring Term

During this term pupils are introduced to Food Science and are involved in carrying out mini practical assessments looking at the chemical and functional properties of food in preparation for NEA 1 in Year 11.

Students continue to develop their practical skills through set practical tasks.

Summer Term

During this term pupils cover the topic of Nutrition and Health looking at the function, sources, deficiencies and excess of the key macronutrients and micronutrients. Their learning journey looks at the nutritional needs at different life stages, healthy eating and special diets.

Students continue to develop their practical skills, making individual choices in response to set tasks and adapting recipe choices. Students carry out a mock NEA 2 task in preparation for Year 11.



Year 11

During Year 11 students will complete two controlled assessments in school. These make up 50% of the final GCSE grade.

Autumn Term

Students complete **NEA 1, the Food Science Investigation**. (15% of the final GCSE grade).

Students start working on **NEA 2, The Food Preparation task**. (35% of the final GCSE grade). They complete Section A - the Analysis and Research and start Section B - Demonstrating technical skill through the trialling of possible ideas.

Spring Term

Students continue working on NEA 2 -Section B - upskilling selected chosen dishes, further demonstrating their technical skills, carrying out sensory analysis and evaluating the results.

Students then complete Section C - planning, costing and carrying out the nutritional analysis of selected dishes. Section D - the making of the dishes and Section E- evaluating and giving further development of NEA 2.

Pupils carry out the final practical exam making three dishes in three hours.

Summer Term

Pupils prepare for the final written exam, revising the key topics - Food Safety, Food Provenance, Food Safety, Nutrition and Health through retrieval practice techniques.

Pupils take a final **written paper** of 1 hour 45 minutes (50% of the final GCSE grade).