



Year 11 Subject PoS Food and Nutrition

Learning	Loving	Living
<p>Key Knowledge</p> <p>Link apply and adapt</p> <p>Build knowledge and skills</p> <p>Self-regulated, reflective independent</p> <p>Know what they are good at and what to improve</p> <p>Stretched, challenged supported</p> <p>Wider ideas culture and the world</p> <p>Use technology flexibly and responsibly</p>	<p>Well informed global citizens</p> <p>Believe they can make a difference</p> <p>Shape community and school</p> <p>Care about the environment and each other</p> <p>Responsible for their own behaviour</p> <p>Grow spiritually</p> <p>Respect and tolerance</p> <p>Charity, volunteering and fundraising</p>	<p>Wider learning</p> <p>Leadership, teamwork, collaboration</p> <p>Success for all abilities</p> <p>Value creative subjects</p> <p>Interactions with the world of work</p> <p>Safety, mental and physical health</p> <p>Equipped for their unique future</p> <p>Apply to the world beyond</p>
Curriculum Intent		
<ul style="list-style-type: none"> • provide pupils with the knowledge and skills they need in order to take advantage of opportunities, responsibilities and experiences of later life. <p>Teach students how to analyse, research, plan, evaluate.</p> <p>Teach students key ideas of diet, health and nutrition for themselves and others.</p> <p>Teach students a wide range of practical cooking skills so that they can feed themselves and others competently.</p> <ul style="list-style-type: none"> • clearly state the end points that pupils are building towards and the knowledge and skills required to reach them. <p>Students will produce a 1500-2000 word report on one of the three exam board Food Science topics which will discuss the functional and chemical properties of a food science problem. (15% course grade). Students require knowledge of how to conduct a scientific investigation and how to write a science report.</p> <p>Students will research, plan, make and evaluate one of three exam board NEA 2 topics, including a 3 hour practical cooking exam. (35% course grade).</p> <p>Students require research, planning, time management and evaluation skills. They also need a wide range of practical cooking skills.</p> <p>Students sit a written exam (50% course grade). They require knowledge all 5 topics and recall, apply, describe, analyse and evaluation skills.</p> <ul style="list-style-type: none"> • is planned and sequenced so that new knowledge and skills build on what has been taught and builds towards clearly defined end points. <p>The POS is structured around the release dates for the NEA's. 1st September NEA 1 is released and 1st November NEA 2 is released. Students complete year 10 with a mock NEA 1 so they only require a quick recap of food science investigations. NEA 2 follows, allowing for preparation for the December mock exams. The NEA2 finishes with sufficient time to allow for more targeted revision before students sit the June series written exam.</p>		



- has high ambition for all pupils .

Students are aware of their TMG and ATG. Students are encouraged to produce work that is at least at their TMG.

Students participate in the feed forward process after each assessment (with the exceptions of the NEA).

Lessons/homework have stretch and challenge activities.

Students will be encouraged and supported with resources that help them to reach their TMG grade and ATG.

Term	Topic NB To include Spaced memory retrieval	No. of Lessons	Assessment
Autumn 1	NEA 1 Food science 10 hour project. Space memory retrieval activities set as homework and 1 lesson per fortnight for revision. Topics to include – macronutrients, energy balance, diet and health.	17	NEA 1 Food Science 15%
Autumn 2	NEA 2- Research, plan and make project. 20 hours. Research – section A and section B – skill trails Space memory retrieval activities set as homework and 1 lesson per fortnight for revision. Topics to include – enzymes and micro-organisms, preservation of food, food processing and additives.	15	Mock Exam Section B – skill trials
Spring 1	NEA 2- Research, plan and make project. 20 hours – Completion of section B (evaluation), Section C planning for final exam. Space memory retrieval activities set as homework and 1 lesson per fortnight for revision. Topics to include – factors affecting food choice, food choice and food labelling/marketing.	15	NEA 2 Research, plan and make (35%) – research component and 3 x 1 hour practical skill sessions.
Spring 2	NEA 2- Research, plan and make project. 20 hours – Section D 3 hour practical exam and Section E	15	NEA 2 Research, plan and make (35%) – practical exam component. Completion of all parts



	Space memory retrieval activities set as homework and 1 lesson per fortnight for revision		
Summer 1	Preparation for exam. Revision of all topics. Use of Seneca Learning and other resources to support.	12+	Mock exam
Summer 2	n/a		