

Year 11 Curriculum Overview 2017-2017

Subject: Food Preparation & Nutrition



Term		Content	Assessment
Autumn Term	Half Term 1	<p>Pupils will complete:</p> <p>The non-exam assessment – Food investigation task – this is 'set' by the examination board (AQA) in September and accounts for 15% of the GCSE grade</p>	<p>Formal assessment on key terminology used in Food Preparation and Nutrition</p> <p>Assessments - the topic is a formal assessment of pupil work. There will also be a written assessment to support the linear structure based on the work covered in Year 10</p> <p>Homework: Students will undertake a range of activities to build on gained knowledge including multiple choice questions, extended written responses and practical work preparation</p>
	Half Term 2	<p>Pupils will complete:</p> <p>The non-exam assessment – Food preparation task – this is 'set' by the examination board (AQA) in November and accounts for 35% of the GCSE grade</p>	<p>Formal assessment on key terminology used in Food Preparation and Nutrition</p> <p>Assessments - the topic is a formal assessment of pupil work. There will also be a written assessment to support the linear structure based on the work covered in Year 10</p> <p>Homework: Students will undertake a range of activities to build on gained knowledge including multiple choice questions, extended written responses and practical work preparation</p>
Spring Term	Half Term 3	<p>Pupils will complete:</p> <p>The environmental impact and sustainability of food – Where and how ingredients are grown, gathered, reared and caught, Intensive farming and genetically modified foods. The environmental issues associated with food and sustainability of food.</p> <p>Processing and production of food – Focussing on primary and secondary food processing techniques. Investigating technological developments associated with better health and food production</p>	<p>Formal assessment on key terminology used in Food Preparation and Nutrition</p> <p>Interim assessment based on The environmental impact and sustainability of food</p> <p>Linear assessment based on topics covered since Year 10</p> <p>Homework: Students will undertake a range of activities to build on gained knowledge including multiple choice questions, extended written responses and practical work preparation</p>
	Half Term 4	<p>Pupils will complete:</p> <p>Revision for external examination in the summer term</p>	<p>Formal assessment on key terminology used in Food Preparation and Nutrition</p> <p>Linear assessment based on topics covered since Year 10</p> <p>Homework: Students will undertake a range of activities to build on gained knowledge including multiple choice questions, extended written responses and practical work preparation</p>

Summer Term	Half Term 5	<p>Pupils will complete:</p> <p>Revision for external examination in the summer term</p>	<p>Formal assessment on key terminology used in Food Preparation and Nutrition</p> <p>Linear assessment based on topics covered since Year 10</p> <p>Homework: Students will undertake a range of activities to build on gained knowledge including multiple choice questions, extended written responses and practical work preparation</p>
	Half Term 6	Formal external summer examinations	Formal external summer examinations