

Holy Family Catholic School – Faculty of Mathematics

Subject –Food preparation and nutrition

Autumn Half-Term 1

Year 11

Learning Intention	Vocab	Concept	Retrieval	Success Criteria	Red Zone
Week 1 1 - Understanding the course requirements expectations	Expectations, NEA	Course expectations	Investigation, preparation, expectations	I can understand the requirements of the Year 11 course including the: 1. Food investigation task 2. Food preparation task 3. Final written exam.	Complete the worksheet on food investigation.
2 - Understanding food investigation	Investigation, characteristics, functional and chemical properties, investigation, findings, analyse	Research and investigation	Investigation, characteristics, functional and chemical properties, investigation, findings, analyse	<ul style="list-style-type: none"> I can describe working characteristics. I can describe functional and chemical properties. I can describe how to analyse and evaluate. 	Complete the worksheet on functional and chemical food properties.
3 – NEA Focus – Written briefs	Non exam assessments, briefs	How to satisfy NEA requirements	Food design briefs	<ul style="list-style-type: none"> I can understand a design brief. I can interpret the requirements. I can complete the brief. 	Complete a detailed and relevant design brief.
Week 2 4 - Understanding food investigation	Investigation, characteristics, functional and chemical properties	Research and investigation	Investigation, characteristics, functional and chemical properties	<ul style="list-style-type: none"> I can describe working characteristics. I can describe functional and chemical properties. I can describe how to analyse and evaluate. 	Complete the worksheet on functional and chemical food properties.

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5 - NEA Focus Practical task	Safety, skills, planning, recipe, techniques, equipment	Demonstrating practical skills	Safety, skills, planning, recipe, techniques, equipment	<ul style="list-style-type: none"> I can demonstrate effective and safe cooking skills. I can plan, prepare and cook a variety of food commodities. I can demonstrate different cooking techniques and equipment. 	Complete the practical learning lesson demonstration safety awareness and utilising appropriate techniques to complete the task.
Week 3 6- NEA Focus – Research methods	Non exam assessments, research	How to satisfy NEA requirements - research	Research, Primary and secondary information, focus groups	<ul style="list-style-type: none"> I can undertake recipe research. I can build up references for my assessment task. I can look at potential hypothesis options linking to the brief. 	Plan and undertake relevant research related to the success criteria.
7- NEA Focus – investigations	Investigate, research, explore	How to satisfy NEA requirements - investigations	Investigate, research, explore Primary secondary	<ul style="list-style-type: none"> I can plan an investigation. I can conduct the investigation. I can write a hypothesis or prediction based upon research findings. 	Execute the relevant research and investigation plan making notes of the outcomes.
8 – NEA Focus – Investigations - continued	Investigate, research, explore	How to satisfy NEA requirements - investigations	Investigate, research, explore Primary	<ul style="list-style-type: none"> I can plan an investigation. I can conduct the investigation. I can write a hypothesis or prediction based on research. 	Execute the relevant research and investigation plan making notes of the outcomes.

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Week 4 9- NEA Focus – Investigations - continued	Investigate, research, explore	How to satisfy NEA requirements - investigations	Investigate, research, explore Primary	<ul style="list-style-type: none"> I can plan an investigation. I can conduct the investigation. I can write a hypothesis or prediction based on research. 	Execute the relevant research and investigation plan making notes of the outcomes - explain how the results of each investigation should be used to form the next stage of investigation.
10 – NEA Focus – Recording and presenting results	Non exam assessments, results	How to satisfy NEA requirements	Tables, graphs, results	<ul style="list-style-type: none"> I can collate results. I can analyse results. I can draw conclusions from results data. 	Analyse your results and present conclusions using tables, graphs and charts.
Week 5 - 11 - NEA Focus – Recording and presenting results - continued	Investigate, research, explore	How to satisfy NEA requirements	Tables, graphs, results	<ul style="list-style-type: none"> I can collate results. I can analyse results. I can draw conclusions from results data. 	Analyse your results and present conclusions using tables, graphs and charts.
12 - NEA Focus – Recording and presenting results - continued	Non exam assessments, results	How to satisfy NEA requirements	Tables, graphs, results, presentation	<ul style="list-style-type: none"> I can collate results. I can analyse results. I can draw conclusions from results data. 	Analyse your results and present conclusions using tables, graphs and charts. Explain how results of each investigation should be used to form the next stage of investigation with reasoning.
13 – NEA Focus Analysis and evaluation	Non exam assessments, results	How to satisfy NEA requirements	Tables, graphs, results, conclusions	<ul style="list-style-type: none"> I can collate results. I can analyse results. I can draw conclusions from results data. 	Analyse your results and present conclusions using tables, graphs and charts.
Week 6 14 – Analysis and evaluation - continued	Non exam assessments, results	How to satisfy NEA requirements	Tables, graphs, results, conclusions, presentations	<ul style="list-style-type: none"> I can collate results. I can analyse results. I can draw conclusions from results data. 	Complete analysis and evaluation of experiments with link to research and hypothesis.

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15 - NEA Focus – Analysis and evaluation - continued	Non exam assessments, results	How to satisfy NEA requirements	Tables, results, conclusions, presentations, hypothesis	<ul style="list-style-type: none"> I can collate results. I can analyse results. I can draw conclusions from results data. 	Complete analysis and evaluation of experiments with link to research and hypothesis.
Week7 16 - NEA Focus – Sensory analysis	Sight, taste, smell, touch and hearing, flavour profile, texture, aroma	Food analysis	Sight, taste, smell, touch and hearing, flavour profile, texture, aroma	<ul style="list-style-type: none"> I can plan a sensory analysis with appropriate factors. I can complete the analysis. I can present the results in easy-to-understand formats. 	Complete the analysis and use standardized terminology to describe the appearance, flavour, texture, and aroma of the food.
17 - NEA Focus – Sensory analysis - continued	Sight, taste, smell, touch and hearing, flavour profile, texture, aroma	Food analysis	Sight, taste, smell, touch and hearing, flavour profile, texture, aroma	<ul style="list-style-type: none"> I can plan a sensory analysis with appropriate factors. I can complete the analysis. I can present the results in easy-to-understand formats. 	Complete the analysis and use standardized terminology to describe the appearance, flavour, texture, and aroma of the food.
18 – NEA Focus – Sensory analysis - continued	Sight, taste, smell, touch and hearing, flavour profile, texture, aroma	Food analysis	Sight, taste, smell, touch and hearing, flavour profile, texture, aroma	<ul style="list-style-type: none"> I can plan a sensory analysis with appropriate factors. I can complete the analysis. I can present the results in easy-to-understand formats. 	Complete the analysis and use standardized terminology to describe the appearance, flavour, texture, and aroma of the food.

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Week 8 19 - NEA Focus – Complete the NEA assessment 1	Completion, checking, presentation	Completing the NEA assessment	Completion, checking, presentation	<ul style="list-style-type: none">I can complete an assessment with relevant conclusions.	Fully complete the NEA assessment with a detailed presentation of your results.
20 – NEA Focus – Complete the NEA assessment 1	Completion, checking, presentation	Completing the NEA assessment	Completion, checking, presentation	<ul style="list-style-type: none">I can complete an assessment with relevant conclusions.	Fully complete the NEA assessment with a detailed presentation of your results.