Year: 11 Subject: Food preparation and nutrition	**Curriculum Intent:** Students will demonstrate effective and safe high-level cooking skills by planning, preparing dishes using a variety of cooking techniques and equipment. Students will develop their knowledge and understanding of the functional properties, chemical processes and nutritional content of foods. Students will understand the relationship between diet, nutrition and health, including the physiological and psychological effects of different diets and health.					
	Term 1		**Term 2**		**Term 3**	
Topic Titles (in order of delivery)	1. Review of topics 2. Functional and chemical properties of food. 3. Introduction to the NEA 1	1. NEA 1 – functional and chemical properties of food 2. Exam revision	1. NEA2 - Food practical assessment task 2. Revision of topics	1. NEA2- Food Practical assessment task. 2. Revision of topics	1. Revision	Revision
Key knowledge / Retrieval topics	Why food is cooked and how heat is transferred to food, Selecting appropriate cooking methods caramelisation/dextrinization /gelatinisation gluten formation/ denaturation /coagulation/foam formation/ plasticity/shortening/ aeration/ creaming/emulsification/ chemical/ biological/mechanical raising agents	Researching the task. Investigating the ingredients and functional chemical properties. Developing a hypothesis Practical investigation / experimental work. Conclusions Revision topics	• *NEA Task 2*: Food Preparation Assessment - Researching the task / Demonstrating technical skills / Planning for the final menu / Analysis and evaluation	• *NEA Task 2*: Food Preparation Assessment - Researching the task / Demonstrating technical skills / Planning for the final menu / Analysis and evaluation	• Depends on performance in PPE and individual students needs / requests. Aim to cover all topics – wait on info from exam board	• Depends on performance in PPE and individual students needs / requests. Aim to cover all topics – wait on info from exam board

Understanding / Sequence of delivery	**3.3 Food Science** 3.3.1 *Cooking of food* and *Heat transfer* 3.3.2 Functional and chemical properties of food – 3.3.2.2 *Carbohydrates* 3.3.2 Functional and chemical properties of food – 3.3.2.1 *Proteins* 3.3.2 Functional and chemical properties of food – 3.3.2.3 *Fats and oils* 3.3.2 Functional and chemical properties of food – 3.3.2.5 *Raising agents*	Research Developing a hypothesis Practical experiments Results and conclusions Revision topics depending on the needs of the students.	Research Technical skills Planning for practical analysis	Research Technical skills Planning for practical analysis		
Assessment	Grade In class Assessments seneca 2019/2022 grade boundaries	Grade In class assessments PPE 2019/ 2022 grade boundaries	Grade NEA Seneca PPE	Grade Seneca NEA PPE	Grade Seneca NEA PPE	Grade Seneca NEA PPE