

Art and Design Curriculum Overview

Year 10 AQA Food Preparation and Nutrition

Food Preparation and Nutrition course equips students with an array of culinary techniques, as well as knowledge of nutrition, food traditions and kitchen safety.

Subject	Half term 1 & 2 <i>Nutrition and Food science (raising agents)</i>	Half term 3&4 <i>Food choice and Food science</i>	Half term 5&6 <i>Sensory analysis and Food preparation</i>
Knowledge/skills Overview	<p>Half term 1-Students will cover:</p> <ul style="list-style-type: none"> • Macro and micro nutrients • Protein • Fats • Carbohydrates • Vitamins • Minerals • <p>Half term 2-Students will cover:</p> <ul style="list-style-type: none"> • Raising agents • Food investigation task 	<p>Half term 3-Students will cover:</p> <ul style="list-style-type: none"> • Food Choice • British and international cuisine • Food Provenance • GM Foods • Dietary needs <p>Half term 4-Students will cover:</p> <ul style="list-style-type: none"> • Heat transfer • Functional and chemical properties of protein • Functional and chemical properties of carbohydrates • Functional and chemical properties of fats and oils 	<p>Half term 5-Students will cover:</p> <ul style="list-style-type: none"> • Sensory Analysis • How we taste food • Sensory testing methods <p>Half term 6-Students will cover:</p> <ul style="list-style-type: none"> • Food Preparation task mock • Task is mainly practical based and will showcase a range of food preparation and technical skills. •
Applying and evaluating	<p>Students will:</p> <p><u>Half term 1</u> Flan practical assessment End of unit test</p> <p><u>Half term 2</u> Mock Food investigation task Meringue practical assessment</p>	<p>Students will:</p> <p><u>Half term 3</u> End of unit test Practical assessment</p> <p><u>Half term 4</u> End of unit test Practical assessment</p>	<p>Students will:</p> <p><u>Half term 5</u> Sensory analysis assessment Practical assessment</p> <p><u>Half term 6</u> Mock Food preparation task</p>

Year 11 Food Preparation and Nutrition

Subject	NEA1 Food investigation task (15%)	NEA2 Food preparation task (35%)	Exam (50%)
Knowledge/skills Overview	Students will cover: Food Investigation task (10 Hours) Students investigate working characteristics and functional chemical properties of a particular ingredient through practical investigation.	Students will cover: Food Preparation task (20 Hours) Prepare, cook, and present a final menu of three dishes to meet the needs of a specific context.	Students will cover: Exam covering the following topics: <ul style="list-style-type: none"> • Nutrition and health • Food science • Food safety • Food choice • Food provenance
Applying and evaluating	Students will: <ul style="list-style-type: none"> • Research (6 marks) • Investigation (15 marks) • Evaluation (9 marks) 	Students will: <ul style="list-style-type: none"> • Research (6 marks) • Demonstrating technical skills (18 marks) • Planning the final menu (8 marks) • Making the final dishes- 3 Hours (30 marks) • Evaluation (8 marks) 	Students will: <ul style="list-style-type: none"> • Section A (multiple choice 20 marks) • Section B (written exam questions 80 marks)