

INTENT: Curriculum Overview (Year 11) GCSE D&T Food and Nutrition

<p><b>A learner in Year 11 will know:</b> The WJEC Eduqas GCSE in Food Preparation and Nutrition equips learners with the knowledge, understanding and skills required to cook and apply the principles of food science, nutrition and healthy eating. It encourages learners to cook, enables them to make informed decisions about food and nutrition and allows them to acquire knowledge in order to be able to feed themselves and others affordably and nutritiously, now and later in life.</p>		<p><b>A learner in Year 10 will be able to:</b> Food preparation and nutrition enables learners to make connections between theory and practice so that they are able to apply their understanding of food science and nutrition to practical cooking. This content relates to the study of both food and drinks.</p>			
A: Food Science	B: Food Commodities	C: NEA preparation	D: Principles of Nutrition	E: Food Provenance	F: Factors Affecting Food Choice
Term 1	1 Food and Nutrition				Autumn % Assessment
	<p>Knowledge: NEA preparation</p> <p>A Food Investigation will be set that will require each learner to:</p> <p>(i) (a) research and plan the task (b) investigate the working characteristics, function and chemical properties of ingredients through practical experimentation and use the findings to achieve a particular result (c) analyse and evaluate the task (ii) produce a report which evidences all of the above and includes photographs and/or visual recordings to support the investigation</p> <p>8 assessment hours for this assessment, to cover all aspects of the assessment. WJEC expects the total length of the report to be between 1,500 – 2,000 words.</p> <p>Skills:</p> <p>Formative Assessment:</p> <p>Bi-weekly pit stop to assess understanding of knowledge covered. Pit 1 – (10 marks) Pit 2 – (10 marks) Pit 3 – (10 marks)</p> <p>End point:</p> <p>Students can understand, analyse and respond to exam style questions based on the topics covered.</p>				<p>Knowledge coverage:</p> <ol style="list-style-type: none"> <li>1. Food commodities</li> <li>2. Principles of nutrition</li> <li>3. Diet and good health</li> <li>4. The science of food</li> <li>5. Where food comes from</li> <li>6. Cooking and food preparation</li> </ol> <p>Skills tested:</p> <p>Investigation skills and students ability to write investigation findings.</p> <p>Assessment style/questions: Mock paper to be used 2019</p>
Term 2	2 Food and Nutrition				Spring % Assessment

	<p><b>Knowledge:</b>  <b>NEA preparation</b>  <b>Assessment 2: The Food Preparation Assessment</b>  <b>35% of total qualification</b></p> <p>This assessment is synoptic and assesses the application of knowledge and understanding in relation to selecting dishes and identifying cooking skills/techniques and the execution of practical skills.</p> <p>This assessment will require learners to:  Plan, prepare, cook and present a selection of dishes, to meet particular requirements such as a dietary need, lifestyle choice or specific context.</p> <p>Two options for this assessment will be set by WJEC Eduqas that will require the learners to:</p> <p>(i)  (a) investigate and plan the task, select a final menu to be produced to showcase skills and produce a plan of action for the practical execution of the dishes (to include trialling and testing)  (b) prepare, cook and present a <b>menu of three dishes</b> within a single session.  (c) evaluate the selection, preparation, cooking and presentation of the three dishes</p> <p>(ii) produce a folio of evidence which includes documentation related to the selection of dishes, planning and evaluation and photographs and/or visual recordings which demonstrate the learner's application of technical skills and the final outcomes</p> <p>Skills:</p> <p>Formative Assessment:</p> <p>Bi-weekly pit stop to assess understanding of knowledge covered.  Pit 1 (10 marks)  Pit 2 (10 marks)  Pit 3 (10 marks)</p> <p>End point:</p>	<p>Knowledge coverage:</p> <ol style="list-style-type: none"> <li>1. Food commodities</li> <li>2. Principles of nutrition</li> <li>3. Diet and good health</li> <li>4. The science of food</li> <li>5. Where food comes from</li> <li>6. Cooking and food preparation</li> </ol> <p>Skills tested:</p> <p>Student organisation and planning skills.  Food preparation and nutrition skills  Written ability to organise a folio of work and evaluate outcomes.</p> <p>Assessment style/questions:  Sample paper</p>
Term 3	3:1: <b>Food and Nutrition</b>	<p style="background-color: yellow;">Summer % Assessment</p> <p>Knowledge coverage:</p> <ol style="list-style-type: none"> <li>1. Food commodities</li> <li>2. Principles of nutrition</li> <li>3. Diet and good health</li> <li>4. The science of food</li> <li>5. Where food comes from</li> <li>6. Cooking and food preparation</li> </ol>

	<p>6. Cooking and food preparation</p> <p>Skills:</p> <p>Formative Assessment:</p> <p>Bi-weekly pit stop to assess understanding of knowledge covered.</p> <p>Pit 1 (10 marks)</p> <p>Pit 2 (10 marks)</p> <p>Pit 3 (10 marks)</p> <p>End point:</p>		<p>Skills tested:</p> <p>Students ability to answer exam style questions.</p>
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