

# Curriculum Map

## Food and Nutrition



<b>CHB Curriculum Map 2020</b>		<b>Subject: Food Preparation and Nutrition</b>				<b>Year 11</b>
<b>Year 11</b>	Half term 1 Sept – October	Half term 2 November – December	Half term 3 January - Feb	Half term 4 February – April	Half term 5 April - May	Half term 6 June - July
Weeks	7 weeks	7 weeks	6 weeks	6 weeks	5 weeks	7.5 weeks
Module	Food Preparation skills	NEA1	NEA2 practical	NEA2 write up	Revision	<b>End of PROGRAMME</b>
<b>Key learning questions/ skills</b>	AO1: Demonstrate knowledge and understanding of nutrition, food, cooking and preparation.	AO2: Apply knowledge and understanding of nutrition, food, cooking and preparation.	AO3: Plan, prepare, cook and present dishes, combining appropriate techniques.	AO4: Analyse and evaluate different aspects of nutrition, food, cooking and preparation including food made by themselves and others.	How can we apply our knowledge to answer the exam questions?	<b>End of PROGRAMME</b>
<b>Off-site opportunity</b>		Borough Market ADKOL Food Stories	Grand Hotel, Brighton – careers in Food and Nutrition	Careers Fair		<b>End of PROGRAMME</b>
<b>Extended writing</b>	Reviews of recipes	Food science NEA1 write up	NEA2 planning	NEA2 write up	Modelling exam questions, particularly 12 mark qs	<b>End of PROGRAMME</b>
<b>21<sup>st</sup> Century Skills</b>	<b>Critical thinking/Problem Solving</b> <b>Literacy</b> <b>Social and Cultural awareness</b> <b>Initiative</b> <b>Persistence/grit</b>		<b>Critical thinking/Problem Solving</b> <b>Literacy</b> <b>Social and Cultural awareness</b> <b>Initiative</b> <b>Persistence/grit</b>		<b>Critical thinking/Problem Solving</b> <b>Literacy</b> <b>Social and Cultural awareness</b> <b>Initiative</b> <b>Persistence/grit</b>	<b>End of PROGRAMME</b>
<b>Assessment End of module</b>	Baseline assessment	Assessment of practical skills – plan and prepare 2 dishes of your choice	NEA2 practical – 3 dishes in 3 hours	NEA2 write up	GCSE final exam	<b>End of PROGRAMME</b>
<b>Celebration of achievement: outcome, display, presentation, class book etc.</b>	All food to be photographed Display of student work in kitchen ADKOL recipe book to be printed and put on website		NEA2 exam – final photos to be on wall, shared on website and/or Instagram account		Leaver's Recipe book	<b>End of PROGRAMME</b>

<b>Cross Curricula learning</b>	(To be mapped with other subjects) Science – properties of food, food for different life stages, diet and health PSHCE – how to look after yourself; healthy food, cooking on a budget Maths – costing recipes, ratios, measurement, estimation			
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