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| **CHB Curriculum Map 2020 21 Subject: Food Preparation and Nutrition Year 11** | | | | | | | | |
| Year 11 | 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 | **End of PROGRAMME** | |
| **Key learning questions/**  **skills** | 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? | **End of PROGRAMME** | |
| **Off-site opportunity** |  | Borough Market  ADKOL Food Stories | Grand Hotel, Brighton – careers in Food and Nutrition | Careers Fair | |  | **End of PROGRAMME** | |
| **Extended writing** | Reviews of recipes | Food science NEA1 write up | NEA2 planning | NEA2 write up | | Modelling exam questions, particularly 12 mark qs | **End of PROGRAMME** | |
| **21st Century Skills** | **Critical thinking/Problem Solving**  **Literacy**  **Social and Cultural awareness**  **Initiative**  **Persistence/grit** | | **Critical thinking/Problem Solving**  **Literacy**  **Social and Cultural awareness**  **Initiative**  **Persistence/grit** | | | **Critical thinking/Problem Solving**  **Literacy**  **Social and Cultural awareness**  **Initiative**  **Persistence/grit** | **End of PROGRAMME** | |
| **Assessment**  **End of module** | 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 | **End of PROGRAMME** | |
| **Celebration of achievement: outcome, display, presentation, class book etc.** | 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 | **End of PROGRAMME** | |
| **Cross Curricula learning** | (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 | |  | | |  | |  |