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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 2November – 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 MarketADKOL 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 photographedDisplay of student work in kitchenADKOL 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 healthPSHCE – how to look after yourself; healthy food, cooking on a budgetMaths – costing recipes, ratios, measurement, estimation |  |  |  |