

## Year 11 – Food, Preparation and Nutrition

Year 11 is mainly focussing on refining your theory knowledge to prepare for your exam as well as planning, preparing and cooking for your Non-Exam Assessment (NEA).

	<b>What will I learn?</b>	<b>How will I learn it?</b>	<b>Why is it important I know this?</b>	<b>Why am I learning this now?</b>
<b>Year 11 Half Term 1 and 2</b>  <b>NEA Preparation</b>	<p>You will be given your task from the exam board which will be the framework for your NEA.</p> <p>You will be preparing for your NEA through understanding the key terms which will help you to scaffold your NEA which is 50% of your GCSE.</p> <ul style="list-style-type: none"> <li>• Food security/ provenance</li> <li>• Cost</li> <li>• Analysis</li> <li>• Complexity of dishes</li> <li>• Identification of skills and techniques</li> <li>• Sensory analysis</li> <li>• Nutritional choice</li> </ul> <p>You will also learn a wide range of practical skills to help you to understand how to achieve a range of skills when completing a range of food practicals.</p>	<p>Through practical lessons and understanding the skills and techniques (Section D) needed to support your NEA Practical.</p>	<p>Demonstrate effective and safe cooking skills by planning, preparing and cooking using a variety of food commodities, cooking techniques and equipment.</p>	<p>You are learning this now to plan and prepare for your NEA which will be 50% of your GCSE.</p> <p>This will be completed in school using a PC.</p>
<b>Year 11 Half Term 3</b>	<p>You will learn how to successfully plan your NEA. This planning will go</p>	<p>You will learn this through understanding the task and using your previous</p>	<p>It is important to understand a range of dishes which meet your brief.</p>	<p>You are learning this to understand which dishes could be included and that</p>

<p><b>NEA planning and exam revision</b></p>	<p>towards which dishes you will choose for your exam practical.</p> <p>Alongside planning for your NEA you will also do some revision towards your exam.</p>	<p>knowledge learnt in half term 1 to build on your planning.</p>		<p>meet your brief given by the exam board.</p>
<p><b>Year 11 Half Term 4</b></p> <p><b>NEA Practical Analysis/Evaluation</b></p>	<p>This half term you will complete your NEA Exam which is completing 2 dishes in 3 hours under exam conditions.</p> <p>After you have completed this, you will then analyse your dishes thinking about the sensory analysis and justifications of your choices.</p>	<p>This will be learnt through trialling your dishes prior to the exam.</p>	<p>It is important to analyse your work so you know how to conclude your report through thinking of any modifications/improvements. This is an important part of self-evaluation.</p>	<p>This is the next stage of the NEA process.</p>
<p><b>Year 11 Half Term 5</b></p> <p><b>Final exam revision</b></p>	<p>This is your opportunity to do some final revision. You will revisit any sections you feel needed and you will learn how to successfully answer exam style questions in preparation for your exam at the end of Year 11.</p>	<p>You will learn revision techniques, exam questions and how to assess your own answers.</p> <p>Understanding key terms learnt in Year 10 and building on this knowledge.</p>	<p>With theory, the more practise you have at using the knowledge learnt and also practising answering exam style questions, the more successful you will be in examinations.</p>	<p>To help support answers in students Final GCSE Exam.</p>