

Year 10

Term	Theme	What students will learn	Key assessment	How you can support your child
1	Food, Nutrition and Health	<p>Different types of nutrients, their function in the body and sources of the nutrients.</p> <p>Understand the effects of a deficiency or an excess of the nutrient in the diet.</p> <p>Know the amount we need at different life stages.</p>	<p>Multiple choice quiz</p> <p>Seneca end of topic test</p>	<p>Encourage them to work on their independent learning with care and attention to detail.</p> <p>Buy them the revision guide and workbook- you can purchase this through school.</p> <p>Ensure they have ingredients ready for practical lessons and discuss the dishes they cook at home.</p>
2	Food Science	<p>Understand why food is cooked, different methods of heat transfer to food and be able to select appropriate cooking methods.</p> <p>Know the function and chemical properties of food.</p> <p>Know how to research, plan and carry out a food investigation. Explore different ways of recording findings and analysing the results.</p>	<p>Seneca end of topic test</p> <p>Practice NEA 1- AQA mark scheme used</p>	<p>Encourage them to regularly make flashcards on topics they have learnt in lessons and revise from them.</p>
3	Food Safety	<p>Understand why food spoils and how to spot signs.</p> <p>Identify different ways food is contaminated.</p> <p>Principles of how to keep food safe- from buying food, storing it then preparing, cooking and serving it.</p>	<p>Seneca end of topic test</p> <p>AQA exam questions- extended answer questions</p>	<p>Look at past paper mark schemes on AQA and practice extended answer questions.</p>
4	Food Choice	<p>Know different factors that affect food choice.</p> <p>Explore British and International cuisines.</p> <p>Understand how senses influence food choice and how to carry out testing methods.</p>	<p>Seneca end of topic test</p>	<p>Encourage your child to cook a range of dishes at home.</p>
5	Food Provenance	<p>Know the environmental impact of food and ways of being sustainable.</p> <p>Food production techniques.</p> <p>Know technological developments associated with better health and food production.</p>	<p>Seneca end of topic test</p> <p>End of year mock exam paper (AQA)</p>	<p>Complete past papers with them and get them to read the mark schemes to review their answers</p> <p>Revision for end of year exam- Seneca, reviewing past papers they have completed and review flashcards.</p>
6	NEA 2 Practice	<p>Learn how to plan, prepare, cook and present a two-course meal.</p> <p>Know how to produce time plans to work independently.</p> <p>Understand how to analyse and evaluate your dishes.</p>	<p>Practice NEA 2- AQA mark scheme used</p>	<p>Support them in coming to lunchtime NEA support sessions.</p> <p>Practice the two course meal at home and ensure all ingredients are ready for the practical lesson.</p>

Year 11

Term	Theme	What students will learn	Key assessment	How you can support your child
1	NEA 1	Learn how to research, plan and carry out an investigation. Know how to present their investigation task.	Review against NEA 1 mark scheme	Discuss their chosen investigation and encourage them to type up results of the investigation.  Prepare a revision timetable for them to revise Food Preparation and Nutrition at least 1 hour a week (this can be in 10 minute chunks spread over a few days or 2x 30 minute sessions for example).
2	NEA 1	Understand how to record the investigation findings. Know how to analyse and evaluate their findings.	Review against NEA 1 mark scheme	Encourage them to come to lunchtime revision and catch up sessions  Stick to their revision timetable
	NEA 2	Know how to analyse the brief and carry out research.	December Mock Paper	Discuss their chosen brief at home and encourage cooking a weekly meal
3	NEA 2	Demonstrate a range of practical skills in making possible dishes.  How to test and analyse their dish in order to make improvements for their final menu.	Review against NEA 2 mark scheme	Encourage them to come to lunchtime catch up sessions to work on their NEA  Stick to their revision timetable  Discuss their NEA 2 menu at home and encourage cooking a weekly meal
4	NEA2	Know how to produce a detailed and accurate time plan. Demonstrate practical skills in making the final menu. Analyse and evaluate the final menu	Review against NEA 2 mark scheme	Encourage them to come to lunchtime catch up sessions to improve their NEA  Ensure all ingredients are sourced for their final cooking exam and practice it at home.
5	Exam Technique and Revision	How to revise theory effectively. Review all theory topics covered in year 10	Past exam papers (AQA)  Final exam	Encourage them to come to lunchtime sessions to work on revision  Stick to their revision timetable
6	N/A	N/A	N/A	