

Curriculum Implementation Mapping – Skills and Knowledge

Subject: Food & Nutrition

Year group: 11

Topic	NEA1 (Science Investigation Task) 1st September- end of October	NEA2 (Food Prep Task) 1st November- March	Revision for examination.
Knowledge	Students will investigate the working characteristics and the functional and chemical properties of a particular ingredient through practical investigation. They will produce a report which will include research into 'how ingredients work and why'	In this task, students will prepare, cook and present a final menu of three dishes to meet the needs of a specific context. Students must select appropriate technical skills and processes and create 3– 4 dishes to showcase their skills. They will then produce their final menu within a single period of no more than 3 hours, planning in advance how this will be achieved.	Revision as needed for the Summer examination.
Skills	<ul style="list-style-type: none"> - Research the task. . 3/4 science investigations planned and carried out. - Analyse and evaluate the investigative task. 	<ul style="list-style-type: none"> - Research the task. - 4 planned practical tasks to demonstrate technical skills. - Planning for the Final Menu. - Making the Final Three course menu (3 ½ hours). - Analyse and Evaluate. 	
Assessment Pattern	NEA1 Project using AQA NEA1 mark scheme.	NEA2 Project using AQA NEA2 mark scheme.	Mocks