

Curriculum Implementation Mapping – Skills and Knowledge

Subject: Food & Nutrition

Year group: 10

Topic	Pastry	Chicken	Mock NEA1 (Science Investigation Task)	Mock NEA2 (Food Prep Task)
Knowledge	<ul style="list-style-type: none"> - Pastry making methods. - Functions of the ingredients used in pastry making. - The science of pastry making. - Recap Nutrition. 	<ul style="list-style-type: none"> - How to joint and Portion a whole chicken. - Meat theory. - Recap Health & Safety. 	<p>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'</p>	<p>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.</p>
Skills	<p>Higher level practical skills as set out in the AQA specification.</p> <ul style="list-style-type: none"> - Shortcrust Pastry Mini Quiches - Enriched Shortcrust Pastry Chocolate Orange Tart - Ready Made Puff Pastry- French apple tarts and Chantilly cream - Rough Puff Pastry Sausage Rolls - Choux Pastry Profiteroles & Crème pâtissière - Biscuit base Lemon Meringue Pie- making lemon filling and meringue. 	<p>Higher level practical skills as set out in the AQA specification.</p> <ul style="list-style-type: none"> - Jointing/ portioning a whole chicken - Chicken noodle soup (carcass & drumsticks) - Stuffed Chicken with a Velouté Sauce (breasts). - Chicken Chasseur (thighs) - Spicy Buffalo Chicken Wings. 	<ul style="list-style-type: none"> - Research the task. . 2/3 science investigations planned and carried out. - Analyse and evaluate the investigative task. 	<ul style="list-style-type: none"> - Research the task. - 3 planned practical tasks to demonstrate technical skills. - Planning for the Final Menu. - Making the Final Two course menu (2 hours). - Analyse and Evaluate.
Assessment Pattern	Test 1- Pastry.	Test	Mock NEA1 Project using NEA1 mark scheme.	Mock NEA2 Project using NEA2 mark scheme.