



Curriculum Map

Subject: Food Technology

Year Group: 11

	Autumn 1/Autumn 2	Autumn 2	Autumn 2/Spring 1	Spring 2	Summer
Content	<p>NEA 1</p> <ul style="list-style-type: none"> • Understand the requirements of the Year 11 course including: food investigation task, food preparation task, final exam. • Research, plan and carry out an investigation into the working characteristics, functional and chemical properties of ingredients. • Carry out a range of practical investigations into the working characteristics, functional and chemical properties of ingredients as identified in research findings Analyse and interpret the results of investigative work. 	<p>NEA 2</p> <ul style="list-style-type: none"> • Understand the requirements of the food preparation task • Plan and carry out research into chosen life stage, dietary group or culinary tradition. • Select a range of three or four suitable dishes to trial further. Understand the assessment criteria for the technical demonstration • Make a range of suitable dishes showcasing technical skill, creativity and practice making skills. • Demonstrate a good understanding of ingredients and making processes. 	<p>NEA 2 Continued</p> <ul style="list-style-type: none"> • Select suitable final dishes to make for the three-hour making session. • Prepare, cook and serve three final dishes in one three-hour making session demonstrating some complexity and challenge. • Execute a range of technical skills with confidence, precision and accuracy. Select and use appropriate equipment accurately. • Demonstrate a range of appropriate finishing techniques and presentation techniques. • Demonstrate evidence of effective organisational skills and time management. 	<p>NEA 2 Continued</p> <ul style="list-style-type: none"> • Carry out sensory testing of the final dishes. • Carry out nutritional analysis of final dish. • Compare nutritional profile of dish against Dietary Reference Values for target group. • Cost the final dishes. Evaluate the success of the dishes and identify improvements. <p>Revision and mock exam.</p>	<p>GCSE Exam Preparation</p> <p>The following will be covered in this period:</p> <ul style="list-style-type: none"> • how the written exam is organised • how to prepare for the written exam • the command words used in written exam • the types of questions that will be asked in a written exam including: <ul style="list-style-type: none"> • multiple choice • data response • structured question • open-ended response questions or free response questions.

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			<ul style="list-style-type: none"> • Produce all three dishes successfully within the three-hour period following the time plan. 		
Skills	Research, Analyse and Evaluate Experimentation Practical Investigations	Research, Analyse and Evaluate Experimentation Practical Investigations Demonstrate Practical Skills	Research, Analyse and Evaluate Experimentation Practical Investigations Demonstrate Practical Skills	Research, Analyse and Evaluate	Revision Techniques
Key questions	What is an NEA? What is required for a food investigation? How do I research efficiently? How do I record, analyse, evaluate my results	What is required for the food Preparation Task? What are the skills required for me to demonstrate? What is a nutritional Analysis? How do I record, analyse, evaluate my practical?	What is required for the food Preparation Task? What are the skills required for me to demonstrate? What is a nutritional Analysis? How can I effectively manage my time?	How do I record, analyse, evaluate my practical? What is good revision practice? What are the gaps in my knowledge?	What is good revision practice? What are the gaps in my knowledge?
Assessment	NEA 1: Practical Investigation	NEA 2: Demonstrating skills Practical	NEA 2: Final Dishes	PPE	N/A

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Literacy/ Numeracy/ SMSC/ Character	<p>Literacy</p> <ul style="list-style-type: none"> •Subject specific vocabulary •Reading Comprehension •Spelling and grammar •Developing quality of written responses •Student development of Glossary of terms <p>Numeracy</p> <ul style="list-style-type: none"> •Temperatures •Weighing and measuring •Portion sizes •Cooking times <p>SMSC/Character</p> <ul style="list-style-type: none"> •Confidence •Negotiation •Teamwork •Budgeting •Appreciation of cultures •Ethics •Social economic impacts •British Values 	<p>Literacy</p> <ul style="list-style-type: none"> • Subject specific vocabulary • Reading Comprehension • Spelling and grammar • Developing quality of written responses • Student development of Glossary of terms <p>Numeracy</p> <ul style="list-style-type: none"> • Temperatures • Weighing and measuring • Portion sizes • Cooking times <p>SMSC/Character</p> <ul style="list-style-type: none"> • Confidence • Negotiation • Teamwork • Budgeting • Appreciation of cultures • Ethics • Social economic impacts • British Values 	<p>Literacy</p> <ul style="list-style-type: none"> • Subject specific vocabulary • Reading Comprehension • Spelling and grammar • Developing quality of written responses • Student development of Glossary of terms <p>Numeracy</p> <ul style="list-style-type: none"> • Temperatures • Weighing and measuring • Portion sizes • Cooking times <p>SMSC/Character</p> <ul style="list-style-type: none"> • Confidence • Negotiation • Teamwork • Budgeting • Appreciation of cultures • Ethics • Social economic impacts • British Values 	<p>Literacy</p> <ul style="list-style-type: none"> •Subject specific vocabulary •Reading Comprehension •Spelling and grammar •Developing quality of written responses •Student development of Glossary of terms <p>Numeracy</p> <ul style="list-style-type: none"> •Temperatures •Weighing and measuring •Portion sizes •Cooking times <p>SMSC/Character</p> <ul style="list-style-type: none"> •Confidence •Negotiation •Teamwork •Budgeting •Appreciation of cultures •Ethics •Social economic impacts •British Values 	<p>Literacy</p> <ul style="list-style-type: none"> •Subject specific vocabulary •Reading Comprehension •Spelling and grammar •Developing quality of written responses •Student development of Glossary of terms <p>Numeracy</p> <ul style="list-style-type: none"> •Temperatures •Weighing and measuring •Portion sizes •Cooking times <p>SMSC/Character</p> <ul style="list-style-type: none"> •Confidence •Negotiation •Teamwork •Budgeting •Appreciation of cultures •Ethics •Social economic impacts •British Values