Department	Food
Key Stage	KEY STAGE 4
Course Level	GCSE
Exam Board	AQA

Dates Delivered	**Unit Title**	**End Points**	**Substantive Knowledge** **What will they learn about in this topic?**	**Disciplinary Knowledge** **What subject concepts will be developed through this topic?**	**Assessment Method**	**Key Course Guides & Reading**
Year 11 Autumn 1	**Non-Exam Assessment (NEA)** **Task 1 Food investigation assessment**	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'. For the Food investigation (Task 1), one task is to be selected from the three tasks set by AQA issued on 1st September.	The scientific principles underlying these processes when preparing and cooking food The working characteristics, functional and chemical properties of proteins, carbohydrates, fats and raising agents The student's task will be focussed upon one or more of the following topics; • protein denaturation • protein coagulation • gluten formation • foam formation. • gelatinisation • dextrinisation • caramelisation • shortening • aeration • plasticity • emulsification • enzymic browning • oxidation • Rasing agents	A- Research • Analysis of a task • Researching using different sources • Establishing a hypothesis • Planning practical investigations • Analyse and evaluation of results B - Investigation • Investigate and evaluation through practical experimentation • Testing methods • Recording data • Sensory testing C - Analysis and evaluation • Analyse and interpret results • Linking research to data • Evaluate a hypothesis • Explain results and findings • Applying science to practical food preparation and cooking	Written or electronic report (1,500–2,000 words) including photographic evidence of the practical investigation. The food investigation is assessed in three sections: A – **Research** 6 marks B- **Investigation** 15 marks C- **Analysis and evaluation** 9 marks Total 30 marks The assessment forms **15%** of the final GCSE grade.	**AQA exam board specification** GCSE Food Preparation and Nutrition Specification Love Food Love Science how to begin a food investigation conducting an experiment conducting experiement II

Year 11 Autumn 2 & Spring 1	**Non-Exam Assessment (NEA)** **Task 2 Food Preparation assessment**	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. For the Food preparation task, one task is to be selected from the three tasks set by AQA issued on 1st November.	Students create, plan, prepare, cook and present a three-dish menu to meet the needs of their chosen task and allow them to showcase their food preparation skills. Students will research and analyse the: life stage/dietary group or culinary tradition related to the task. Students must work independently e.g., making their own judgements about cooking methods and making changes to recipes to improve palatability. Students must work safely and hygienically. It is compulsory that students will adhere to food safety principles at all times throughout this assessment. Students apply their knowledge of food safety principles within the planning for the 3-hour assessment	A - Research • Analysis of a task • Research • Annotating • Mind mapping • Justification of skills B - Technical skills • Showcasing a range of practical skills • Selecting and using equipment • Food safety C - Planning • Justification of final dishes • Sensory properties • Dovetail tasks • Cooking methods D - Making • Selecting and using equipment • Food safety principles • Technical skills/processes • Organisation • Good planning • Finishing techniques • Presentation E - Analyse and evaluate • Sensory analysis • Nutritional analysis • Costing of dishes • Evaluation skills	Written or electronic portfolio including photographic evidence. Photographic evidence of the three final dishes must be included. The food preparation task is assessed in 5 sections: A- **Researching the task** 6 marks B – **Demonstrating technical skills** 18 marks C- **Planning for the final menu** 8 marks D – **Making the final dishes** 30 marks E – **Analyse and evaluate** 8 marks Total 70 marks NB Section D is a 3-hour practical exam The assessment forms **35%** of the final GCSE grade.	**AQA exam board specification** GCSE Food Preparation and Nutrition Specification **CGP revision guide** Grade 9-1 GCSE Food Preparation & Nutrition - AQA Revision Guide | CGP Books **CGP revision workbook** Grade 9-1 GCSE Food Preparation & Nutrition - AQA Exam Practice Workbook
Year 11 Spring 2-summer 2	**Revision of all 5 sections of the course;**	To ensure students develop a thorough understanding of nutrition, food	**Food, nutrition and health** • Macronutrients • Micronutrients • Nutritional needs and health	Our GCSE exams in Food Preparation and Nutrition include questions that allow	Two mock examinations in November and March of year 11.	**CGP revision guide** Grade 9-1 GCSE Food

	1. Food, nutrition and health 2. Food science 3. Food safety 4. Food choice 5. Food provenance	provenance and the working characteristics of food materials.	• Energy needs • How to carry out a nutritional analysis • Relationship between diet, nutrition and health • Major diet related health risks **Food science** • Why food is cooked and how heat is transferred to food • Selecting appropriate cooking methods • Functional and chemical properties of food **Food safety** • Food spoilage and contamination • Principles of food safety • Buying and storing food • Preparing, cooking and serving food • The following factors in relation to food choice: ➢ physical activity level (PAL) ➢ celebration/occasion ➢ cost of food ➢ preferences ➢ enjoyment ➢ food availability ➢ healthy eating ➢ income ➢ lifestyles ➢ seasonality ➢ time of day ➢ time available to prepare/ cook. • Food choice related to religion, culture, ethical and moral beliefs and medical conditions.	students to demonstrate their ability to: • recall information • draw together information from different areas of the specification • apply their knowledge and understanding in practical and theoretical contexts. • Evaluate and analyse • Define and explain • Explain and describe	Final June exam: Written exam: 1 hour 45 minutes • 100 marks • Multiple choice questions (20 marks) • Five questions each with a number of sub questions (80 marks) The written examination forms **50%** of the final GCSE grade	Preparation & Nutrition - AQA Revision Guide | CGP Books **CGP revision workbook** Grade 9-1 GCSE Food Preparation & Nutrition - AQA Exam Practice Workbook **Seneca learning** Free Homework & Revision for A Level, GCSE, KS3 & KS2 (senecalearning.com)

			• Food labelling and marketing influences • British and international cuisines • Sensory evaluation **Food provenance** • Environmental impact and sustainability of food • Food processing and production • Technological developments associated with better health and food production			