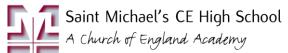


YEAR 11 GCSE FOOD PREPARATION AND NUTRITION

| YEAR | TRINITY 2 | MICHAELMAS 1 | MICHAELMAS 2 | LENT 1 | LENT 2 | TRINITY 1 |
|------|-------------------------------------|--------------------------|--------------------------|-----------------------|-------------------------|-----------|
| 11 | Diet And Good | Preparation for NEA | | NEA Assessment 2 | | |
| | Health | | released to teachers | NEA 2 Recipe trials | Revision, tests and | |
| | | Costing | 1 st November | | practice exam | |
| | The Eatwell Guide | Nutritional analysis | | NEA 2 Select 2 dishes | questions on: | |
| | 8 Tips for heathy | | NEA Assessment 2 | and accompaniments | | |
| | eating. Adapting meals | | takes place in class. | | Commodities | |
| | to meet current dietary | Jointing a Chicken | | NEA 2 Reasons for | Principles of nutrition | |
| | advice | | | choice | Diet and good health | |
| | | | Assessment 2. | | Where food comes | |
| | Water | released to teachers | | NEA 2 Time plan | from | |
| | | - | NEA 2 Analyse brief, | | The science of food | |
| | Planning balanced | | write plan of action | NEA 2 Shopping list | Cooking and food | |
| | diets for different ages | | | | preparation | |
| | | Research methods | NEA 2 Research | NEA 2 Equipment list | | |
| | Planning balanced | | | | | |
| | diets for dietary needs | | | NEA 2 | | |
| | or illnesses | Hypothesis setting | | 3 hour practical exam | | |
| | A da a tina a sa a da ta | | Mock exam revision | | | |
| | Adapting meals to | NEA Assessment 1 | Made | NEA 2 Evaluation | | |
| | / ! | Plan of Action | Mock exam | | | |
| | vegetarians and | NEA Accordment 1 | | NEA 2 Referencing | | |
| | religious beliefs | NEA Assessment 1 Exam | | sources | | |
| | Energy balance | Carry our experiment | | | | |
| | Planning balanced | | | | | |
| | 5 | NEA Assessment 1 | | | | |
| | different energy needs | | | | | |
| | difference energy fields | experiment | | | | |
| | Practical Skills | | | | | |
| | Trifle | NEA Assessment 1 | | | | |
| | Panna Cotta | Analysis of results and | | | | |
| | Béchamel Sauce | drawing conclusions | | | | |
| | Pasta | 5 | | | | |
| | Tagine | NEA Assessment 1 | | | | |
| | - | Referencing sources | | | | |



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