

## Year 11 Food and Nutrition

	Content Taught	National Curriculum	Essential Knowledge	Assessment	Rationale
YEAR 11					
HT1	<p>During this half term students will study a unit of work focusing on</p> <p>Diet and good health</p> <p>Food Science</p> <p>Principles of nutrition</p> <p>High level practical work</p>	<p>1A Apply the principles of nutrition.</p> <p>1D Understand the source of ingredients.</p> <p>1B Cook savoury dishes</p> <p>1C Have an awareness of taste, texture and smell, how to season dishes.</p>	<p>Students will complete these topics to develop their essential knowledge of the cooking methods/food choices.</p> <p>Use of eggs, Sensory analysis, evaluation, and improvements to dishes.</p> <p>Dietary needs of different groups.</p>	<p>Formative assessment is focused on the essential knowledge of nutrition and Food Science.</p> <p>Summative assessment is a written response to assess student s knowledge of the curriculum.</p> <p>This provides an opportunity for students to bring together essential knowledge they have developed.</p>	<p>Students build on their essential knowledge of developing new food dishes, they do this when they complete a design brief task.</p> <p>They build on their knowledge of analysis, research and development of ideas. This allows them to produce their own final dish in their practical lesson.</p>

HT2	<p>During this half term students will study a unit of work focusing on</p> <p>Practical techniques and presentation</p>	<p>1B Cook savoury dishes.</p> <p>1C Competent in a range of cooking techniques, seasoning food.</p>	<p>Students will complete these topics to develop their essential knowledge of practical techniques. Pastry, choux, short crust, rough puff.</p> <p>Meat preparation, sauces, pastry, presentation techniques.</p>	<p>Formative assessment of practical techniques, live marking.</p> <p>Summative assessment of practical techniques provides an opportunity for students to bring together essential knowledge they have developed.</p>	<p>Students further develop their higher-level practical techniques, they do that when they make a variety of dishes which include high level techniques. Choux pastry, deboning meat, presentation techniques. HT2</p>
HT3	<p><b>During this half term students will study a unit of work focusing on</b></p> <p>Design brief</p> <p>High level practical techniques development</p>	<p>1A Apply the principles of nutrition.</p> <p>1B Cook savoury dishes.</p> <p>1C Apply heat in different ways.</p>	<p>Students will complete these topics to develop their essential knowledge of what a design brief is?</p> <p>What does analysis mean? What research techniques are there?</p> <p>How do you develop your design ideas? What is a suitable trial dish?</p>	<p>Formative assessment of research techniques, questioning.</p> <p>Summative assessment of their response to a given brief.</p> <p>Provides an opportunity for students to bring together essential</p>	<p>Students build upon their essential knowledge of the design process, they research, trial and create suitable dishes with reasons.</p> <p>They develop their practical knowledge when they prepare and cook a variety of dishes which include high level techniques. Sauces, pastry etc.</p>

	Trialling ideas			knowledge they have developed.	
<b>HT4</b>	<p><b>During this half term students will study a unit of work focusing on:</b></p> <p>Responding to a given brief</p> <p>Preparation for the theory exam.</p> <p>Developing vegan products</p>	<p>1A Apply the principles of nutrition and health.</p> <p>1D Understand the source and characteristics of a range of ingredients</p>	<p>Students will complete these topics to develop their essential knowledge of</p> <p>What is a vegan product? What must it contain? Why are people following a vegan diet?</p> <p>Freezing food. Advertising food products, what types of adverts are there? What are the advantages/disadvantages of each one?</p>	<p>Formative assessment on the essential knowledge of veganism. Live marking, questioning.</p> <p>Summative assessment is a written assessment to a brief to assess the student knowledge of the curriculum to date.</p> <p>Provides an opportunity for students to bring together essential knowledge they have developed.</p>	<p>This is built upon when students are required to apply their knowledge by responding to a brief.</p> <p>Students further develop their ability to respond to a new product brief.</p>
<b>HT5</b>	This half term provides opportunities for students to practice a range of skills, written tasks and reading	1A	Students will have the opportunity to consolidate essential knowledge from the curriculum	Summative assessment is the	As this is the end of the key stage curriculum, this is an opportunity for us to revisit any aspect of

	to consolidate essential knowledge developed over the key stage curriculum	<p>Apply the principles of nutrition and health.</p> <p>1D Understand the source and characteristics of a range of ingredients</p>	This includes all essential knowledge as described above	<p>Extended answer questions for students which provides an opportunity for students to bring together their essential knowledge they have developed.</p> <p>Formative assessment, Live assessment of multi choice questions to check understanding of essential knowledge</p>	essential knowledge. It also provides opportunity for students to practice a range of skills and draw together all their learning.
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