

Topics Studied:

AUTUMN TERM	SPRING TERM	SUMMER TERM
Students will develop a wider range of preparation & cooking techniques.		
<u>WHERE FOOD COMES FROM:</u> International Cuisine/Multi-Cultural Influences (at least 2) <input type="checkbox"/> Staple foods <input checked="" type="checkbox"/> Distinctive features(ingredients/preparation & cooking methods/equipment/ presentation techniques FOOD MANUFACTURING Primary Secondary Effects Of Processing On <u>Sensory & Nutritional Properties</u> <input type="checkbox"/> Technological Developments (Fortification/Modified Foods) Positives & Negatives Of Food <u>Modification</u> Additives <input type="checkbox"/> <input type="checkbox"/>	<u>THE SCIENCE OF FOOD</u> <ul style="list-style-type: none"> • Food spoilage • Food preservation • Food safety • Food poisoning THE SCIENCE OF COOKING FOOD THE EFFECT OF COOKING ON FOOD <input type="checkbox"/> Why food is cooked <input type="checkbox"/> Methods of heat transfer <input type="checkbox"/> Cooking methods – adv + disadv. <input type="checkbox"/> Effects of heat on nutrients... <input type="checkbox"/> Sugar/caramelisation <input type="checkbox"/> Starch/dextrinization & gelatinisation <input type="checkbox"/> Protein/denature & coagulation/gluten & foam formation <input type="checkbox"/> Fats/shortening/aeration/plasticity/emulsification <input type="checkbox"/> Enzymic browning <input type="checkbox"/> Vits/Mins <input type="checkbox"/> Raising Agents	Skills for non- examined assessment: <ul style="list-style-type: none"> • Planning meals/dishes for different occasions and individual needs. • Creating time plans for 1/2/3 dishes • Producing appropriate sensory charts and analysing findings • Evaluation of personal organisation and dishes • Preparation for NEA 1 – the investigation

Exam Board:

Eduqas

Assessment structure:

Internal Assessment - 50%

TASK 1: A Food Investigation Task = 15%

TASK 2: A Food Preparation Task = 35%

Written Examination - 50%

ALL ASSESSMENTS TAKE PLACE IN YEAR 11 OF THE COURSE

Keywords/Skills that students should know by the end of Year 10:

Microbial growth	Culinary traditions	Technological developments	Factors influencing food choice
Food spoilage	Time plans	Evaluating	Food Security
Hypothesis	Food miles	Sustainability	Research

To help your child this year in Food you can:

- Check Satchel One to find out the ingredients your child needs to bring to lessons.
- Ensure ingredients are weighed and measured accurately prior to the 1 hour practical lesson.
- Provide a suitable container for the food to be transported home.
- Test your child understands the key words.
- Encourage your child to visit the websites below to further develop their knowledge and understanding of key concepts.
- Check they have completed written homework tasks and met deadlines.
- Ensure that results of research or evaluation homeworks are actually recorded/completed.

Subject specific websites to support revision and independent learning:

www.wjec.org.uk

www.foodafactoflife.org.uk

www.nutrition.org.uk
www.mysupermarket.co.uk
www.food4life.org.uk
www.food.gov.uk
www.nhs.uk
www.nhs.uk/change4life
www.meatandeducation.com

Recommended subject guides:

WJEC Food Preparation & Nutrition – Helen Buckland & Jacqui Keepin
ISBN 978-1-4718-6750-7

Recommended subject guides:

All students have been give the username and password to access the digital textbook on line at www.illuminate.digital/edugasfood

Additional Information:

As part of their formal assessments, students will choose their own dishes to make but the school will provide any recipes needed or advice on how to best adapt the recipes.

This is the formal assessment year.

In September and November we will be advised of the topics students will need to research, plan, prepare and evaluate for each of the non-examined assessments.

When the NEAs have been completed all time will be dedicated to exam preparation and revision exercises.

Exam Board:

Eduqas

Assessment structure:

Internal/Non-Examined Assessments (50%)

NEA 1: A Food Investigation Task = 15%

NEA 2: A Food Preparation Task = 35%

Written Examination - 50%

To help your child this year in Food you can:

- **Encourage him/her to start revision early.**
- **Encourage students to use Satchel One to access, answer and mark own responses using the exam papers and mark schemes.**
- **Test your child's understanding of the key words.**
- **Encourage your child to visit the websites below to further develop their knowledge and understanding of key concepts.**

Subject specific websites to support revision and independent learning:

www.ocr.org.uk

www.foodafactoflife.org.uk

www.nutrition.org.uk

www.mysupermarket.co.uk

www.food4life.org.uk

www.food.gov.uk

www.nhs.uk

www.nhs.uk/change4life

www.meatandeducation.com

<https://www.bbcgoodfood.com/>

Recommended subject guides:

Eduqas GCSE Food Preparation & Nutrition: Student Book

ISBN 978-1908682857

Recommended subject guides:

All students have been give the username and password to access the digital textbook on line at www.illuminate.digital/eduqasfood

Additional Information:

Extra provision sessions may be held in D4/6 – dates to be arranged by teachers