



## Year 11 Autumn Learning Journey

### Prior Learning

In Year 10 you began to learn and practice some of the essential skills for GCSE food in preparation for your NEA 1 and NEA 2 task. This included completing food science experiments and preparing, cooking and serving a range of dishes. You have also covered all four theory topics in preparation for your written exam.

### Scheme of Learning:

### NEA 1 & NEA 2

### Objectives:

**KNOWLEDGE:** We will understand and respond to both NEA 1 and NEA 2 tasks set by the exam board.

**SKILLS:** I will develop a variety of technical cooking skills in preparation for NEA 2 and complete my food science experiment for NEA 1.

Week	Tasks	Literacy	Homework	RAG
1	<ul style="list-style-type: none"> <li>Welcome to NEA 1 – Breakdown of controlled assessment and marking scheme.</li> <li>Share NEA task set by the exam board.</li> <li>Mind map potential ideas.</li> </ul>	<b>Food science</b> <b>NEA</b> <b>Investigation</b> <b>Experiment</b> <b>Analyse</b>	Homework – Initial research into NEA task.  <b>Homework 1 - Food science task on Seneca</b>	
2	<ul style="list-style-type: none"> <li>Prior Knowledge recap to support with NEA 1.</li> <li>Research section - Computer room booked – pupils to start their initial research section (2 lessons on research).</li> </ul>	<b>Research</b> <b>Investigation</b> <b>Prior knowledge</b>	<b>Homework 2 – Sensory analysis task on Seneca</b>	
3	<ul style="list-style-type: none"> <li>Complete hypothesis for NEA 1 task and write up on the computer.</li> <li>Investigate potential recipes which could be used for their experiments.</li> </ul>	<b>Testing</b> <b>Recipes</b> <b>Experiments</b> <b>Functional ingredients</b>	<b>Homework 3 - Food science task on Seneca</b>	
4 & 5	<ul style="list-style-type: none"> <li>Investigation section - Pupils will begin the plan what experiments they plan on completing to respond to task.</li> <li>Need to identify what variables they will be testing.</li> </ul>	<b>Plan</b> <b>Experiment</b> <b>Variable</b> <b>Testing</b> <b>Tables</b> <b>Measuring</b>	<b>Homework 4 - The Effect of Cooking on Food</b>	
6 & 7	<ul style="list-style-type: none"> <li>NEA 1 Experiments (to be completed over 3 lessons) Pupils to complete 3-4 experiments in response to the task.</li> </ul>	<b>Prediction</b> <b>Adaptions</b> <b>Method</b> <b>Testing</b> <b>Results</b>	<b>Homework 5 - Preparation &amp; Cooking Techniques</b>	
8	<ul style="list-style-type: none"> <li>Analysis section – review results and explain what happened.</li> <li>Use photographs to support this section.</li> </ul>	<b>Analysis</b> <b>Evaluation</b> <b>Research</b> <b>Investigation</b>	<b>Homework 6 - Factors Affecting Food Choice</b>	
Half Term				
9	<ul style="list-style-type: none"> <li>Evaluation section – complete evaluation of the experiment and findings. Refer to hypothesis and brief.</li> </ul>	<b>Analysis</b> <b>Evaluation</b> <b>Research</b> <b>Investigation</b>	<b>Homework 7 - Culinary Traditions</b>	



## Year 11 Autumn Learning Journey

	<ul style="list-style-type: none"> <li>Hand in all work for moderation/marking</li> </ul>			
10	1 Complete any outstanding sections of NEA. Hand in all work for moderation/marking	<b>Analysis</b> <b>Evaluation</b> <b>Research</b> <b>Investigation</b>	<b>Homework 8 - British &amp; International Cuisines</b>	
11 & 12	<ul style="list-style-type: none"> <li>PRACTICAL – Chicken parmesan and courgette noodles</li> <li>PRACTICAL – Meatballs and tomato sauce</li> </ul>	<b>Panee</b> <b>Bridge &amp; Claw</b> <b>Shallow frying</b> <b>Spiralizer Shaping</b> <b>Reduction</b> <b>Roasting</b>	<b>Homework 9 – NEA 1 deadline, all work should be completed and submitted.</b>	
13	<ul style="list-style-type: none"> <li><b>MOCK EXAM – Assessment of all content from unit 1.</b></li> <li>Teacher Feedback &amp; GAP tasks.</li> </ul>	<b>Nutrition</b> <b>Food (food provenance and food choice)</b> <b>Cooking and food preparation</b> <b>Skills requirements</b>	<b>Homework 10 – closing the GAP 12 mark style exam questions.</b>	
14	<ul style="list-style-type: none"> <li>Welcome to NEA 2 – Breakdown of controlled assessment and marking scheme.</li> <li>Share NEA task set by the exam board.</li> <li>Mind map potential ideas.</li> </ul>	<b>NEA 2</b> <b>Induction</b> <b>Research</b>	<b>Homework 11 - Exam style questions on Seneca</b>	
15	<ul style="list-style-type: none"> <li>Introduction section of NEA</li> <li>Research section - Plan research which needs to be conducted and carry this out.</li> <li>Christmas practical</li> </ul>	<b>Planning</b> <b>Lifestyle</b> <b>Life stage</b> <b>Dietary group</b> <b>Culinary tradition</b>	<b>Homework 12 - Select recipes for NEA2 (remember you must cook three). Explain your reasons for choice.</b>	