



Year 11 Spring 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 2

Objectives:

KNOWLEDGE: We will understand and respond to 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 experiments to embed theoretical knowledge.

Week	Tasks	Literacy	Homework	RAG
1	<ul style="list-style-type: none"> Research & planning section - Conduct research from your plan and analyse your findings. Summarise the main points from your research. 	Planning Lifestyle Life stage Dietary group Culinary tradition	Homework 1 – Food Preparation Skills	
2 & 3	<ul style="list-style-type: none"> Research and planning section - Choice and selection of dishes (12 in total) Provided accurate reasons for choice linking to task. 	Research Skills Sensory Nutritional Seasonality Cost Presentation	Homework 2 – Cooking of Food & Heat Transfer	
4	<ul style="list-style-type: none"> Research and planning section - Reasons for choice/selection (3 in total) 	Sensory Nutritional Seasonality Cost Presentation	Homework 3 – Food Spoilage & Contamination	
5 & 6	<ul style="list-style-type: none"> Research and planning section - Complete the time plan which is dovetailed and sequenced. 	Timings Method Sequencing Dove tailing Food safety Quality points	Homework 4 – Factors Affecting Food Choice	
Half Term				
7	<ul style="list-style-type: none"> Practical Exam Preparation – Plan the presentation of your three dishes. 	Quality Presentation Styling Sensory qualities Portion control	Homework 5 – Bring in ingredients for practical exam.	
8 & 9	<ul style="list-style-type: none"> Practical Exams - 3 hours to prepare, cook and present your 3 dishes. 	Knife skills Cooking methods Presentation Health and Safety	Homework 6 - Environmental Impact & Sustainability of Food	
10	<ul style="list-style-type: none"> Analysis and Evaluation section – Complete a sensory analysis of your three dishes and review your performance throughout NEA 2. 	Sensory analysis Review Performance Improvements Adaptions	Homework 7 - Principles of Food Safety	



Year 11 Spring Learning Journey

	Include all your photographs from the practical exam into NEA 2.			
11	<ul style="list-style-type: none"> Analysis and Evaluation section – Complete any outstanding sections of your NEA 2. Include all your photographs from the practical exam into NEA 2. 	Sensory analysis Review Performance Improvements Adaptions	Homework 8 – Nutritional Needs & Health	
12	<ul style="list-style-type: none"> MOCK EXAM 2 – Assessment of all content from unit 1. 	Nutrition Food (food provenance and food choice) Cooking and food preparation Skills requirements	Homework 9 – closing the GAP 12 mark style exam questions.	
13	<ul style="list-style-type: none"> NEA 2 DEADLINE. Teacher feedback & GAP tasks. 	Nutrition Food (food provenance and food choice) Cooking and food preparation Skills requirements	Homework 10 – Macronutrients/Micronutrients	