



Marshall's Park Academy - Curriculum Overview



Subject: GCSE Food Preparation and Nutrition

Year Group: 11

Curriculum/Subject Leader: Mrs K Webb

During years 11 students will be studying GCSE Food Preparation and Nutrition. The structure of this course has been designed to develop in learners the knowledge and understanding related to; food commodities, principles of nutrition, diet and good health, the science of food, where food comes from, cooking and food preparation.

TERM 1	TERM 2
NEA 1 – The Food Investigation Assessment • NEA 1 – Introduction and Research • PPE 1 – Preparation and Revision • NEA1 – Task Analysis • NEA1 – Research Completion • NEA 1 – Practical Investigation • NEA 1 – Results Analysis • NEA 1 – Evaluation PPE 1 – Exam Preparation - Revision Modules • Food commodities • Principles of nutrition • Diet and good health • The science of food • Where food comes from • Cooking and food preparation NEA 2 – The Food Preparation Assessment • NEA 2 – Task Analysis • NEA 2 – Research • NEA 2 – Dish Trials	NEA 2 – The Food Preparation Assessment • NEA 2 – Research Completion • NEA 2 – Dish Trials • NEA 2 – Practical Examination • NEA 2 – Practical Analysis • NEA 2 – Evaluation PPE 2 – Exam Preparation - Revision Modules • Food commodities • Principles of nutrition • Diet and good health • The science of food • Where food comes from • Cooking and food preparation Final Examination - Revision Modules • Food commodities • Principles of nutrition • Diet and good health • The science of food • Where food comes from • Cooking and food preparation
KEY ASSESSMENTS NEA 1 – The Food Investigation Assessment Pre-Public Written Examination 1	KEY ASSESSMENTS NEA 2 – The Food Preparation Assessment Pre-Public Written Examination 2