



Design & Technology

Food

KS4
Curriculum Details

Year 10	Content	Homework	Parent / Carer Support
Principles of Food Preparation and Nutrition	Food Commodities: Fruit and vegetables, Cereals and staples. Meat, fish, poultry, eggs, Dairy, fats, oils and sugars. Peas, beans, lentils, nuts.	Research tasks. Worksheets. Exam questions to find out and apply knowledge & understanding to support the exam. Independent preparation for ingredients ready to produce dishes in class.	Support with accessing and completing. Providing ingredients. Supporting students to weigh out and prepare ingredients. Informing school in advance if a student is unable to take part in a practical.
Non-Examined Assessment (NEA) 1	Internally Assessed. Food Investigation - practical and experimental work investigating function & application of ingredients. A mock is completed in year 10 Accounts for 15% of the GCSE.	Research and taste testing. Drawing conclusions about food science investigations.	
Non-Examined Assessment (NEA) 2	Internally assessed Food Preparation Assessment. A practical exam and portfolio of work (theme to be set by exam board in advance). A mock is completed in year 10 with the production of 2 dishes in 2 hours. Accounts for 35 % of GCSE.	Research and taste testing. Evaluation of dishes cooked.	
Year 10 exam.	May/June 1hr 45min, 100 marks. Accounts for 50% of the GCSE.	Revision	Support with revision

Study Guides, Resources & Extra Support

BBC Bitesize Website bbc.co.uk/education/gcsebitesize
 Eduqas Food Preparation and Nutrition website:
<http://www.eduqas.co.uk/qualifications/food-preparation-and-nutrition/>
 Eduqas GCSE revision guide and work book



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Year 11

Content

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Non-Examined Assessment (NEA) 1

Internally Assessed. Food Investigation - practical and experimental work investigating function & application of ingredients. Topic changes each year and is released by exam board in September

Accounts for 15% of the GCSE.

Revision for mock exam in December

Research, taste tests and evaluations

Exam question practice & revision

Support with accessing and completing. Providing ingredients. Supporting students to weigh out and prepare ingredients. Informing school in advance if a student is unable to take part in a practical.

Non-Examined Assessment (NEA) 2

Internally assessed Food Preparation Assessment
Cook 3 dishes plus accompaniments in 3 hours and produce written work to support this. Theme set by exam board in November.

Accounts for 35 % of GCSE.

Research tests and evaluations

Support with revision

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Catch up and support lunch time and after school by arrangement In rooms T10/11

Encourage pupils to cook at home with a variety of ingredients and methods of cooking

Watch cookery programmes on the television