

Year 10				Year 11		
	Autumn Term	Spring Term	Summer Term	Autumn Term	Spring Term	Summer Term
<b>Content</b>	<b>Food, Nutrition and Health</b> Protein Fats Carbohydrates Vitamins – Fat soluble Vitamins – Water soluble Minerals and trace elements Fibre and water  <b>Food Science</b> Nutritional needs of different age groups Diet related health problems Energy needs Nutritional analysis - food explore Planning meals for different groups Heat transfer Cooking methods - water-based Cooking methods - water-based and fat-based	<b>Food Science</b> Cooking methods - dry methods Changing properties - protein Changing properties - carbohydrate Changing properties - fats and oils Raising agents Food spoilage  <b>Food safety</b> Storing Food safety Preparing food safely Food poisoning Use of microorganisms	<b>Food choice</b> Influences on Food choice Cultural, religious and moral food choices Food labelling Influences of marketing British and international cuisine Sensory testing  <b>Food Provenance</b> Grown food GM crops Reared and caught food Food waste and packaging Food miles and carbon footprint Global food production Primary and secondary processing Food fortification and modification	<b>NEA1</b> Task Analysis Prior knowledge Research techniques Investigation planning Independent investigation Evaluation of results Conclusions  High level skill techniques Skills  <b>NEA2</b> Analysis Research Selecting dishes	Demonstrating technical skill Recipe1 Recipe2 Recipe3 Recipe4 Selecting dishes for the final menu Time plan Presentation of final dishes Nutritional analysis Sensory testing Costing Final evaluation  Revision and different style exam questions (multiple choice, short and long) Nutrition	Revision and different style exam questions (multiple choice, short and long) Healthy eating, diet and health Nutritional needs and life stages Food safety Functional and chemical properties of ingredients and food, Food processing (wheat) Factors affecting food choice. Food provenance.
<b>Assessment</b>	Homework: BROMCOM  Tests: Vocabulary and terminology  End of topic multiple choice and longer answer exam q's.	Homework: BROMCOM  Tests: Vocabulary and terminology  End of topic multiple choice and longer answer exam q's.	Homework: BROMCOM  Tests: Vocabulary and terminology  End of topic multiple choice and longer answer exam q's. Mock exam preparation and Mock exam,	Homework: BROMCOM  NEA1 internal assessment  Multiple choice and longer answer exam q's. Mock exam preparation and Mock exam,	Homework: BROMCOM  NEA 2 Internal Assessment Multiple choice and longer answer exam q's. Mock exam preparation and Mock exam,	Exam questions with individual feedback.  1.45hr external examination

A copy of the specification can be found at: <https://www.aqa.org.uk/subjects/food/gcse/food-preparation-and-nutrition-8585>