

Food & Nutrition

Module 1

Topic Title:

NEA 1- Food Investigation/
Exam prep- Food and Nutrition

Brief Summary of Content Studied:

From 1 September onwards: Issue AQA food investigation tasks.
Students to select one task to investigate further as NEA 1.

Gather key research into the NEA 1 topic.

Develop an investigation hypothesis.

Write a hypothesis or prediction based upon research findings.

Plan relevant and appropriate practical investigations referring to research findings and hypothesis.

Carry out an investigation into the working characteristics, functional and chemical properties of ingredients by conducting a series of experiments.

SECTION A and B "

Knowledge Organisers:

<https://drive.google.com/file/d/1xDGAew6eXAGtQDjmuwalkmHd1LdYNctO/view?usp=sharing>

<https://drive.google.com/file/d/1K8SrZEXlhlfX8U0hIEvK0WqbqAyta0-L/view?usp=sharing>

https://drive.google.com/file/d/1cMvilCS_C-VUjPSvIW7a9--eXrBRs33q/view?usp=sharing

Module 2

Topic Title:

NEA 1- Food Investigation/
Exam prep- Food Science

Brief Summary of Content Studied:

Carry out an investigation into the working characteristics, functional and chemical properties of ingredients by conducting a series of experiments.

Create an analysis and conclusion and summary of findings

Create an explanation of how findings may investigations

SECTION C

Knowledge Organisers:

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Module 3

Topic Title:

NEA 2- Food Preparation Task/
Exam prep- Food Provenance

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Section A: Researching the task

analysis of chosen task and identification of what the task requires and involves, mind map of the research could be carried out before commencing research into chosen life stage, dietary group or culinary tradition, identification of relevant primary and secondary sources of research that could be used to gather information or data

Section B: Demonstration of technical skills

consider possible dishes to demonstrate technical skill and showcase creativity and different making skills, selection of three or four different recipe ideas that demonstrate technical skill and are suitable for food preparation task

Section D: Making the final dishes

Students are divided into same groups to ensure adequate space and equipment is provided, to spend an extended period of time making the final final dishes. Pupil groups and cooking days are put into department and cross- school planning

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Module 4

Topic Title:

NEA 2- Food Preparation Task/

Exam prep- Food Choice

Brief Summary of Content Studied:

Section C: Planning for the final menu

production and writing of a time plan for making final menu and dishes.

Section E: Analyse and evaluate

carry out sensory analysis and evaluation (appearance, taste, texture and aroma) of the results, set up testing panels using a variety of different sensory testing techniques including ranking, rating and profiling tests. Sensory testing, analysis and evaluation of dishes, evaluate and explain your results to sensory testing and suggest any possible improvements, carry out nutritional analysis of the three dishes using a nutritional program or food tables

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Module 5

Topic Title:

EXAM Preparation

Brief Summary of Content Studied:

Pupils will spend the remaining lessons revisiting key topics to prepare for the exam. The main focus will be on Food and nutrition and food science for all pupils, **However each pupil will have a individual**

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revision action plan based on QLA data.

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Module 6

Knowledge Organisers:

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