



Subject	Year	Term
Food Preparation & Nutrition	10	3
Topic		
Food Choice/ Provenance & Non-Examination Assessment (NEA) 2 Skills Practice		
Content (Intent)		
Prior Learning	Food Science and Cooking skills	
During this term students will learn how people make food choices by being influenced by the media, fashions in food, dietary needs or choices and where our food comes from. Students will complete the following topics. Food Provenance Skills Project		
Future Learning (Topic)	NEA1	
What Knowledge and Skills will be taught (Implementation)		How will your understanding be assessed & recorded (Impact)
Students will firstly gain an understanding of a wide range of factors that influence what we choose to eat. Then learn about the environmental impact and sustainability of food and in addition gain an understanding of how it is produced and processed.		Practice questions End of unit and key terms tests
Students will also work on increasing their technical food skills to help them prepare for the NEA2 and will complete a mock trial prior to Year11 to practice dovetailing recipes. To support their NEA2 students to study Sensory evaluation, learn how to conduct the NEA2; planning, preparing, displaying technical skills, produce a time plan, analyse, and evaluate their work.		Practical assessment Mock NEA2 practical
How can parents help at home?		
You can support your child allowing them to cook at home to practice and by making sure, they know what days they are cooking and come to school with the correct ingredients. To help them complete their homework allowing them access to the on line text book:		
Helpful further reading/discussion (including Reading and Vocabulary Lists)		
Reading	Vocabulary Lists	
The Science of Cooking: Every Question Answered to Perfect your Cooking - Dr. Stuart Farrimond ISBN: 0241229782	Sustainability Local produce Fair trade Carbon miles Primary processed food Secondary processed food	