



Subject	Year	Term
Food Preparation and Nutrition	11	1
Topic		
NEA		
Content (Intent)		
Prior Learning (Topic) Food Science unit		
<p>For each of the Macro nutrients the pupils have studied how they react in different conditions. They know the function of the food groups and the science behind how each are used in cooking to produce the desired effect. Pupils will have also conducted a number of food science experiments during year 10 and a trial NEA 2 in the last term of Year 10. This should prepare them to be able to complete the NEA's independently.</p>		
Future Learning (Topic) NEA1&2		
What Knowledge and Skills will be taught (Implementation)	How will your understanding be assessed & recorded (Impact)	
<p>On November 1st AQA will release the contexts for NEA2. Pupils will then be expected to research the context, trial 3/4 dishes, evaluate the outcome, plan their final 3 dishes and cook those three dishes in 3 hours in a formal exam.</p>	<p>The project will be formally assessed in term 3 of Year 11 with only generalised feedback being given after each deadline. No marks will be issued until the final mark is given. This is under JCQ guidelines. The pupils will have a copy of the assessment criteria and can self and peer assess throughout.</p>	
<p>By the second half term, students will be trialling three dishes and testing out skills in order to choose their final dishes for the practical exam.</p>		
How can parents help at home?		
<p>You can support your child by discussing the project with them, allowing them to cook at home to practice, by making sure they know what days they are cooking and come to school with the correct ingredients.</p>		
Helpful further reading/discussion (including Reading and Vocabulary Lists)		
<p>Reading This depends on the contexts set by AQA Pupils will be issued with example coursework and a support booklet that they must read thoroughly.</p>	<p>Vocabulary Lists This will depend on the contexts set by AQA</p>	