

# FOOD TECHNOLOGY

# YEAR 11

## AUTUMN 1

Introduction to NEA 1. Discuss what the task involves. Looking at past examples of work. Initial analysis of the task.	Researching a task-use primary and secondary resources to research the task.	Writing a hypothesis- using the research to make a prediction and write a statement.	Planning- plan a practical to test a hypothesis.	Methods of testing and evaluating- write up.	Prior Learning Building further on knowledge gained in Year 10 about the function of ingredients. Using research skills.
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## AUTUMN 2

Practical experiments- carry out a series of experiments to test.	Writing up findings- for each experiment.	Analysis and evaluation of the findings from the experiments.	Preparation for mock exams. Plan a series of revision strategies. Test knowledge.	Revision for the mock exam. Review results and plan further revision strategies.	Prior Learning Using practical experimental techniques.
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## SPRING 1

Introduction to NEA 2. Task analysis. Consider all aspects of the test and what needs to be considered.	Researching the task- research using a variety of different ways both primary and secondary. Product ideas to be considered.	Practical technical skills x4. Dishes to make using a variety of different skills. Planning to be completed and reasons for choice given.	Prior Learning Research techniques already developed- both primary and secondary sources. Planning tasks already completed. Practical skills used in KS3.
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## SPRING 2

Planning for final practical – choices to be selected and developed from original practical sessions. Plan to be created to follow in the session.	Final Practical- 3 hour practical exam.	Analysis and evaluation of finished dishes to include sensory analysis, costing and nutritional value.	Prior Learning Planning skills already learned in Year 10. Making time plan to aid organisation. Evaluation techniques. Sensory analysis techniques learned.
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## SUMMER 1

Revision and preparation for exam-structured revision program for each of the 5 topics and themes of Food and Nutrition- 1. Food, nutrition and health. 2. Food Science. 3. Food Safety. 4. Food Choice 5. Food Provenance.	Prior Learning Using all knowledge gained in KS3 and KS4.
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## CAREERS LINKS

Good preparation for any career in the food, drink and hospitality industry. Recipe and product development. Food promotion and sales.  
Sales advertising. Food sales.  
Education and Child Care sector.  
Dietician.

## CHARACTER LINKS

Moral virtues of respect, honesty and understanding are fostered when considering the role ethics, medical and moral choices come in to play with food. Civic virtues of citizenship, community awareness are harnessed when exploring food cultures and tolerances locally, nationally and globally.

## KEY ASSESSMENT DATES

Coursework will be carried out during Year 11. NEA 1 will be completed and assessed during the Autumn term. NEA2 will be completed and assessed during the Spring Term. At the end of each topic there will be exam type questions which will be assessed to aid revision.