

Year 10

Food and Nutrition

Term 1	Topics	Assessment Opportunities
Fruits Vegetables	Theory of Fruit and Vegetables	
	Hygiene and safety	
	Knife skills	
	Nutrients	Practical Assessment
	Practical Skills	NEA 1 Practise
	NEA1 experiment	SENECA
Half Term		
Dairy	Theory of Dairy	
	NEA2 research task	
	Practical skills	
	Dietary requirements	Practical Assessment
	NEA2 practical task	NEA 2 Mock Assessment
	Diet and Good Health	SENECA
Term 2		
Cereals	Theory of Cereals	
	Practical skills	
	Primary and secondary processing	Practical Assessment
	Food Provenance and Food Waste	
		Test
		SENECA
Half Term		
Meat, Fish, Eggs	Theory of Meat, Fish, Eggs	
	Practical Skills	
	Factor Affecting Food Choice	Practical Assessment
		SENECA
Term 3		
	Theory of Butters, Oils, Fats, Sugars, Syrups	
	Practical Skills	

Butters, Oils, Fats, Sugars	Technological Developments	Practical Assessment
		NEA 1 mock
		SENECA
Half Term		
Nuts and Seeds	Theory of Nuts and Seeds	
	Practical Skills	
	Cultures and Cuisines	Practical Assessment
		Written Mock Exam 1 hour
		SENECA

Year 11 Food and Nutrition

Term 1	Topics	Assessment Opportunities
NEA 1	Science Investigation	Worth 15% of final grade
	Research	2000 word report
	Plan	including practical experimnts
	Experiment	
	Results and Conclusion	Deadline for NEA1
Half Term		
NEA 2	Section A NEA 2	Mock exam
	Practical session to cook 2 trial products	NEA2 worth 35% of final Grade
		30 page report
Term 2		
NEA 2	Section A NEA 2	
	Section B NEA 2	Practical exam week of 23/01/23
	Section C NEA 2	

Half Term		
NEA2	Section C NEA 2	Mock exam
	Section C NEA 2	
	Section C NEA 2	
	Section C NEA 2	Deadline of NEA 2
	Revision Unit 1	
Term 3		
Unit 1 Revision	Revision Unit 1	
		Final written exam