YEAR 11 CURRICULUM PLAN FOR TECHNOLOGY (FOOD PREPERATION & NUTRITION)



TOPIC	KEY LEARNING	ASSESSMENT
NEA Assessment 1 brief is released to teachers on the secure website 1 September Teachers to familiarise themselves with the brief and review learner knowledge	 Recap on key principles of how to conduct NEA – ensure learners are familiar with the mark scheme and how to be successful in NEA Assessment 1 (research methods, hypothesis setting, plan of action, writing up an experiment, analysis results of experiment and drawing conclusions, referencing sources). 	Staff have an overview Controlled Assessment progress and pupils have chance to peer assess each other's work.
Week 2-6	o Preparation for NEA1	
Week 1: NEA Assessment 1 takes place in class.	o Complete NEA1 in class	
Week 2&3	 Either this week or next week, NEA Assessment 2 brief is released to teachers on the secure website 1 November Teachers to familiarise themselves with the brief and review learner knowledge This lesson can be used in the following ways: Finish NEA Assessment 1 if not yet finished As a one-off lesson to cover an aspect not covered sufficiently from Year 10, e.g. planning diets linked to nutritional requirements, cultural foods (should be linked with practicals), etc. – link to an aspect that will support learners for NEA Assessment 2) 	
Week 4 Week 5	 Preparation for NEA Assessment 2 Recap on key principles of how to conduct NEA – ensure learners are familiar with the mark scheme and how to be successful in NEA Assessment 2 	

Week 6	 Introduce NEA Assessment 2 Analyse the Brief, write Plan of Action NEA Assessment 2
	o Research
	 ○ NEA Assessment 2 ○ Recipe trial session 1
NEA Assessment 2 Recipe trial session 2	 Please note 12 hours are recommended for this task. The 3 hour one-off practical session is a mandatory requirement, and this cannot be repeated. This suggestion spans 16–18 lessons as students may not have exactly 1 hour per lesson, and this also allows for absence or disruption. Students who complete the practical session during the first opportunity
NEA Assessment 2 Recipe trial session 3	may have completed their evaluation before Term 4 – this is acceptable. Teachers will all o need to manage this as required in their centers.
NEA Assessment 2 Recipe trial session 4	
NEA Assessment 2 Recipe trial session 5	
NEA Assessment 2 Select final 3 dishes, reasons for choice	
NEA Assessment 2 Requisitions	
NEA Assessment 2 Time plan	

NEA Assessment 2 Time plan (continued) NEA Assessment 2 Practicals for NEA Assessment 2 take place 3 hours (make arrangements to complete assessment in 3 hour block)		
Evaluation for NEA Assessment 2 NEA Assessment 2 to be completed at the latest by the end of Week 2, so that revision for the written paper can take place.	o First priority is to focus on areas not covered sufficiently in Year 10, then general revision and exam paper technique. Remember in Year 10 it is suggested that each theory lesson includes examination question technique, so in Year 11 this will mean that learners are working on improving their skills rather than starting from scratch.	
Exam Revision AO1	Revise Food, Nutrition and Health.	
AO3	o Revise The Science of Food.	SENECA
A04	o Revise Food Spoilage	
	o Revise Where Food Comes From	
A05	o Revise Factors Affecting Food choice.	

Week 1-6	Continue to revise until examination takes place – date to be confirmed	
Exam Revision AO1	o Revise Food, Nutrition and Health.	
AO2	Revise The Science of Food.	
AO3	o Revise Food Spoilage	
AO4	o Revise Where Food Comes From	
AO5	Revise Factors Affecting Food choice.	