



## Year 11 Spring Learning Journey

### Prior Learning

In Year 10 you began to learn and practice some of the essential skills for GCSE food in preparation for your NEA 1 and NEA 2 task. This included completing food science experiments and preparing, cooking and serving a range of dishes. You have also covered all four theory topics in preparation for your written exam.

**Scheme of Learning:**

**NEA 2**

### Objectives:

**KNOWLEDGE:** We will understand and respond to NEA 2 tasks set by the exam board.

**SKILLS:** I will develop a variety of technical cooking skills in preparation for NEA 2 and complete my food science experiments to embed theoretical knowledge.

Week	Tasks	Literacy	Homework	✓
1 & 2	<ul style="list-style-type: none"> <li><b>Research &amp; planning section</b> - Conduct research from your plan and analyse your findings.</li> <li>Summarise the main points from your research.</li> </ul>	<b>Planning</b> <b>Lifestyle</b> <b>Life stage</b> <b>Dietary group</b> <b>Culinary tradition</b>	Homework 1 – Practice exam Questions (Food Preparation skills)	
3 & 4	<ul style="list-style-type: none"> <li><b>Research and planning section</b> - Choice and selection of dishes (12 in total)</li> <li>Provided accurate reasons for choice linking to task.</li> </ul>	<b>Research</b> <b>Skills</b> <b>Sensory</b> <b>Nutritional</b> <b>Seasonality</b> <b>Cost</b> <b>Presentation</b>	Homework 2 – Review Questions (Dough)	
5 & 6	<ul style="list-style-type: none"> <li><b>Research and planning section</b> - Reasons for choice/selection (3 in total)</li> </ul>	<b>Sensory</b> <b>Nutritional</b> <b>Seasonality</b> <b>Cost</b> <b>Presentation</b>	Homework 3 – Practice exam Questions (Nutrition)	
7 & 8	<ul style="list-style-type: none"> <li><b>Research and planning section</b> - Complete the time plan which is dovetailed and sequenced.</li> </ul>	<b>Timings</b> <b>Method</b> <b>Sequencing</b> <b>Dove tailing</b> <b>Food safety</b> <b>Quality points</b>	Homework 4 – Practice Questions (Cooking of food & Enzymic browning)	
9	<ul style="list-style-type: none"> <li><b>Research and planning section</b> - Complete the time plan which is dovetailed and sequenced.</li> </ul>	<b>Timings</b> <b>Method</b> <b>Sequencing</b> <b>Dove tailing</b> <b>Food safety</b> <b>Quality points</b>	Homework 5 – Try cooking all three dishes together using your time plan. Upload photographs to teams.	
<b>Half Term</b>				
10	<ul style="list-style-type: none"> <li>Practical Exam Preparation – Plan the presentation of your three dishes.</li> </ul>	<b>Quality</b> <b>Presentation</b> <b>Styling</b> <b>Sensory qualities</b> <b>Portion control</b>	Homework 6 – Bring in ingredients for practical exam.	
11 & 12	<ul style="list-style-type: none"> <li><b>Practical Exams - 3 hours to prepare, cook and present your 3 dishes.</b></li> </ul>	<b>Knife skills</b> <b>Cooking methods</b> <b>Presentation</b> <b>Health and Safety</b>	Homework 7 - Practice Questions (Nutrients and Raising agents)	
13	<ul style="list-style-type: none"> <li><b>Analysis and Evaluation section</b> – Complete a sensory analysis of your three dishes and review your</li> </ul>	<b>Sensory analysis</b> <b>Review</b> <b>Performance</b>	Homework 8 - Practice Questions (Nutrients and Raising agents)	



## Year 11 Spring Learning Journey

	performance throughout NEA 2. Include all your photographs from the practical exam into NEA 2.	<b>Improvements Adaptions</b>		
14	<ul style="list-style-type: none"><li><b>Analysis and Evaluation section –</b> Complete any outstanding sections of your NEA 2. Include all your photographs from the practical exam into NEA 2.</li></ul>	<b>Sensory analysis Review Performance Improvements Adaptions</b>	Homework 9 – Revision homework task in preparation for assessment.	
15	<ul style="list-style-type: none"><li><b>MOCK EXAM 2 – Assessment of all content from unit 1.</b></li></ul>	<b>Nutrition Food (food provenance and food choice) Cooking and food preparation Skills requirements</b>	<b>Homework 10 – closing the GAP 12 mark style exam questions.</b>	
16	<ul style="list-style-type: none"><li>NEA 2 DEADLINE.</li><li><b>Teacher feedback &amp; GAP tasks.</b></li></ul>	<b>Nutrition Food (food provenance and food choice) Cooking and food preparation Skills requirements</b>	Homework 11 – Review Questions (Cooking methods, nutrition & raising agents)	