



Year 11 Autumn 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 1 & NEA 2

Objectives:

KNOWLEDGE: We will understand and respond to both NEA 1 and 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 experiment for NEA 1.

Week	Tasks	Literacy	Homework	✓
1	<ul style="list-style-type: none"> Welcome to NEA 1 – Breakdown of controlled assessment and marking scheme. Share NEA task set by the exam board. Mind map potential ideas. 	Food science NEA Investigation Experiment Analyse	Homework – Initial research into NEA task.	
2	<ul style="list-style-type: none"> Prior Knowledge recap to support with NEA 1. Research section - Computer room booked – pupils to start their initial research section (2 lessons on research). 	Research Investigation Prior knowledge	Homework – List potential experiments pupils could test.	
3	<ul style="list-style-type: none"> Complete hypothesis for NEA 1 task and write up on the computer. Investigate potential recipes which could be used for their experiments. 	Testing Recipes Experiments Functional ingredients	Homework – Choose recipe for NEA1. Explain your reasons for choice.	
4 & 5	<ul style="list-style-type: none"> Investigation section - Pupils will begin the plan what experiments they plan on completing to respond to task. Need to identify what variables they will be testing. 	Plan Experiment Variable Testing Tables Measuring	Homework – Research and identify how they will record their results from their experiments.	
6 & 7	<ul style="list-style-type: none"> NEA 1 Experiments (to be completed over 3 lessons) Pupils to complete 3-4 experiments in response to the task. 	Prediction Adaptions Method Testing Results	Homework – Ensure all photographs taken during NEA are ready to be incorporated into coursework.	
8	<ul style="list-style-type: none"> Analysis section – review results and explain what happened. Use photographs to support this section. 	Analysis Evaluation Research Investigation	Homework – Revision homework task in preparation for assessment.	
Half Term				
9	<ul style="list-style-type: none"> Evaluation section – complete evaluation of the experiment and findings. Refer to hypothesis and brief. Hand in all work for moderation/marking 	Analysis Evaluation Research Investigation	Homework – Revision homework task in preparation for assessment.	



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10	<ul style="list-style-type: none"> Assessment 1 – Unit 1 recap 	Nutrition Food source/processing Food science	Homework – NEA 1 deadline, all work should be completed and submitted.	
11	<ul style="list-style-type: none"> Welcome to NEA 2 – Breakdown of controlled assessment and marking scheme. Share NEA task set by the exam board. Mind map potential ideas. 	NEA Induction Research	Homework - Exam style questions Closing the gap	
12	<ul style="list-style-type: none"> Introduction section of NEA Research section - Plan research which needs to be conducted and carry this out. 	Planning Lifestyle Life stage Dietary group Culinary tradition	Homework – Choose recipes for NEA2 (remember you must cook three). Explain your reasons for choice.	
13	<ul style="list-style-type: none"> Research section - Choice and selection of dishes Provided accurate reasons for choice linking to task. Pupils must prepare, cooking and present 3 recipes. 	Research Skills Sensory Nutritional Seasonality Cost Presentation	Homework – Read over chosen recipes and practice making these at home. Take photographs as evidence. (upload to teams)	
14	<ul style="list-style-type: none"> Method of working section – Complete time plan which is dovetailed and sequenced. 	Timings Method Sequencing Dove tailing Food safety Quality points	Homework – Read over chosen recipes and practice making these at home. Try cooking all three dishes together using your time plan. (upload to teams)	
15	<ul style="list-style-type: none"> Practical –Christmas baking Linking to unit 1 content (food science, raising agents) 	Ganache Aeration Saturated Unsaturated	INGREDIENTS Chocolate yule log <i>FLIP LEARNING – how to make chocolate yule log</i>	