



PLUME ACADEMY - LEARNING OVERVIEW

Year	11
Course	Food Preparation and Nutrition
Specification Number/Exam Board	AQA– 8585
End of course assessment and weightings	Written Examination: 50% Non Examination Assessment: 50%

Prior Learning

The subject builds on your child's key stage 3 experience in Food by:

- Developing practical skills and learning new skills
- Developing planning and preparation skills
- Learning to analyse and evaluate
- Developing knowledge of nutrition and the way ingredients function

Curriculum Intent – What are the curriculum aims?

GCSE Food Preparation and Nutrition is an exciting and creative course which focuses on practical cooking skills to ensure students develop a thorough understanding of nutrition, food provenance and the working characteristics of food materials. At its heart, this qualification focuses on nurturing students' practical cookery skills to give them a strong understanding of nutrition.

Curriculum Implementation – What will my child will be learning?

Term 1	Half Term 1	Non Examination Assessment Task 1: Food investigation (30 marks). Students' understanding of the working characteristics, functional and chemical properties of ingredients. Written or electronic report (1,500–2,000 words) including photographic evidence of the practical investigation.
	Half Term 2	Non Examination Assessment Task 2: Food preparation assessment (70 marks) Students' knowledge, skills and understanding in relation to the planning, preparation, cooking, presentation of food and application of nutrition related to the chosen task. Students will prepare, cook and present a final menu of three dishes within a single period of no more than three hours, planning in advance how this will be achieved. <ul style="list-style-type: none"> • This half term pupils will begin researching the brief that is given by the exam board.
Term 2	Half Term 3	<ul style="list-style-type: none"> • During this half term, pupils will demonstrate the technical skills they have learned in year 10 to trial dishes that would be suitable for their brief. • Pupils will begin planning their final practical assessment and justifying their final dish choice.



	Half Term 4	<ul style="list-style-type: none"> During this half term, pupils will be completing their final practical examination and evaluate the final outcomes.
Term 3	Half Term 5	Structured exam revision will take place in each lesson leading up to the final examination.
	Half Term 6	Structured exam revision will take place in each lesson leading up to the final examination.

Curriculum Impact – How will progress be assessed as I learn?

At the end of each unit of study, pupils will sit a short 30-mark assessment. This will be teacher assessed, with grades and feedback provided. Pupils will also receive verbal feedback on their practical work throughout year 10.

Super-Curricular Opportunities – Support and Extending Learning

Useful study resources	If a student is really passionate about this subject...	As a parent/carer, I can assist my child in this subject by:
<ul style="list-style-type: none"> https://www.stem.org.uk/gcse-food-preparation https://senecalearning.com/en-GB/blog/gcse-food-preparation-nutrition-revision/ https://projectgcse.co.uk/food_technology Watch videos on YouTube 	<ul style="list-style-type: none"> Download nutrition apps such as My Fitness Pal Take part in school baking competitions Cook at home, and photograph to show your food teacher 	<ul style="list-style-type: none"> Allowing them to help with cooking at home Allowing them to help with shopping/budgeting Giving feedback on their dishes Purchasing a revision booklet for the AQA Food Preparation and Nutrition course: https://www.cgpbooks.co.uk/secondary-books/gcse/design-technology/food-prep-nutrition/fnar41-grade-9-1-gcse-food-preparation-nutrition-a https://www.cgpbooks.co.uk/secondary-books/gcse/design-technology/food-prep-nutrition/fnaq41-grade-9-1-gcse-food-preparation-nutrition-a