

Year 11 (Summer 1)

Revision-Principles of Food Preparation & Nutrition (50%)

- Food commodities
- Principles of nutrition
- Diet and good health
- The science of food
- Where food comes from
- Cooking and food preparation

Year 11 (Summer 2)

GCSE-Written exam-Principles of Food Preparation & Nutrition (50%)

Minimum Expected Standards

Food & Nutrition Year 11

Inside this booklet you will find a summary of all the knowledge and skills that the academy expects you to master in this subject by the end of the year.

These are the **minimum standards** that we set for all students. If you achieve this you should be on track to achieve at least a **grade 5/6 in your GCSE** in year 11.

During each half-term you will have regular **'learning checks'** to assess how well you are progressing against the expected standards. If you do not reach the expected standard in any of these checks you should be seeking help from your teacher, asking for study supports and using the materials on TGISpace to help you improve.

If you wish to push yourself further your teacher will also be sharing with you examples of how to go **beyond the expected standards**

**Tudor Grange Academy
Solihull**

Year 11 (Autumn 1)

NEA 1 -The Food Investigation Assessment (15%)

- Able to use a range of relevant sources to research the task
- Able to create a plan of action
- Able to predict an outcome
- Able to review and make improvements for the food investigation
- Understand the working characteristics, functional & chemical properties of selected ingredients
- Able to record outcomes using sensory testing
- Able to analyse and justify data and discuss conclusions
- Able to evaluate a hypothesis/prediction

Year 11 (Autumn 2)

NEA 2-The Food Preparation Assessment (35%)

- Able to use a range of research skills to investigate the task
- Able to demonstrate knowledge and understanding in the choice of dishes when selecting a final menu
- Able to plan the task and produce a clear dovetailed sequence of work to include health and safety points and quality points
- Understand health and safety procedures when preparing, cooking and presenting a menu of three dishes
- Understand how to judge sensory properties for dishes and modify the dish
- Able to evaluate the technical skills selected and demonstrated in relation to the chosen dishes
- Able to evaluate using sensory properties; consider the taste, texture, aroma and appearance: presentation and food styling of the completed dishes

Year 11 (Spring 1)

NEA 2-The Food Preparation Assessment (35%)

- Able to use a range of research skills to investigate the task
- Able to demonstrate knowledge and understanding in the choice of dishes when selecting a final menu
- Able to plan the task and produce a clear dovetailed sequence of work to include health and safety points and quality points
- Understand health and safety procedures when preparing, cooking and presenting a menu of three dishes
- Understand how to judge sensory properties for dishes and modify the dish
- Able to evaluate the technical skills selected and demonstrated in relation to the chosen dishes
- Able to evaluate using sensory properties; consider the taste, texture, aroma and appearance: presentation and food styling of the completed dishes

Year 11 (Spring 2)

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