Sandbach School Design and Technology Curriculum:

Embed:

Year 11 GCSE Food and Nutrition Curriculum Sequence

Intent: To <u>embed</u> GCSE Ideas within NEA's to demonstrate understanding. Effectively applying previously learnt knowledge, skills, processes and ideas to ensure quality outcomes. Researching, developing, planning, manufacturing and evaluating products in line with designated topics for the controlled assessment tasks. Prepare students for external examinations through recall, knowledge retrieval, revision and practice questions.

| <u>HT1</u> | HT2 | <u>HT3</u> | HT4 | HT5 | |
|---|---|--|--|---|--|
| Begin NEA 1 | Finish NEA 1, begin NEA 2. | Continue NEA 2 Planning for practical. | Complete practical and evaluate – finish NEA 2. | Revision, knowledge retrieval, practice questions, revision. | |
| Why These modules? Introduction of NEA 1 topic to experiment with foods in line with coursework requirements until October Half Term. | Why These modules? Introduction of NEA 2 topic to start main body of coursework requirements leading to trial dish practice around the end of term. | Why These modules? Continuation of NEA 2 topic leading to decision over dishes and planning to carry out effective practical after February Half Term. | Why These modules? Finishing of NEA 2 topic for Easter with practical carried out and evaluations completed. | Why These modules? Recall of topics learnt in years 10 and 11. | |
| National Curriculum Links Pupils will: Learn content in line with specification requirement 4 – The Science of Food and 6 – Cooking and Food Preparation. | National Curriculum Links Pupils will: Produce coursework as per the requirements of the specification. | National Curriculum Links Pupils will: Produce coursework as per the requirements of the specification. | National Curriculum Links Pupils will: Produce coursework as per the requirements of the specification and complete cooking assessment. | National Curriculum Links Pupils will: Produce coursework as per the requirements of the specification and complete cooking assessment. Long answered exam questions to embed pripr knowledge for exam. | |
| HT1 supports: Students experimenting with certain foods to determine the best ingredients for certain applications. | HT2 supports: Students providing assessment data towards their GCSE grade. | HT3 supports: Students providing assessment data towards their GCSE grade. | HT4 supports: Students providing assessment data towards their GCSE grade. | HT5 supports: Revision techniques for students, advice on tackling difficult and long questions. Long answered exam questions to embed pripr knowledge for exam. | |
| Feeds from: Learning from Year 10 where the range of commodities were investigated and working characteristics investigated, trialled and discussed. | Feeds from: Learning from Year 10 where a mini project was carried out to prepare students for their coursework. | Feeds from: Learning from Year 10 where a mini project was carried out to prepare students for their coursework. | Feeds from: Learning from Year 10 where a mini project was carried out to prepare students for their coursework and practical skills learnt in Years 9 and 10. | Feeds from: Knowledge retrieval techniques in Year 10. Practicing long questions throughout Year 10. Long answered exam questions to embed pripr knowledge for exam. | |