

Assessment Map's Food and Nutrition 2019/20

Subject: Food and Nutrition		Year group: 9		
Review:	1	2	3	
Content Covered	Different meat groupings including lamb, beef, pork, poultry. Different meat cuts. Use of meats and nutrition found in meat. Fish types including round and flat white fish, oily fish, shellfish including molluscs and crustaceans. Eggs, their functions and usage.	Dairy foods – cheese, yoghurt, milk, butter. Alternative proteins for vegans and vegetarians. Nuts, seeds, pulses, Quorn, soya. Starchy carbohydrates, cereals, breads and pasta, rice, pastry and flour.	Sugars and alternatives including fruits and plant based substitutes. Fibre and its importance in the digestive system. Fats and oils – good and bad fats. Uses in the body. Healthy alternatives. Fruit and vegetables and specific minerals and vitamins found in them. Vitamins and minerals and uses of them in the body. Knife skills recap.	
Assessment Method	40 mins written exam Questions testing pupils on recent content delivered in lessons.	1 hour written exam Questions testing pupils on recent content delivered in lessons from Sept-Review 2.	1 hour written exam Questions testing pupils on recent content delivered in lessons from Sept-Review 3.	
Teacher & Department Responses	SWANS feedback sheet / NSA lesson Significant lack of progress triggers dept. Support plan for student into Y10.	SWANS feedback sheet / NSA lesson Significant lack of progress triggers dept. Support plan for student into Y10.	SWANS feedback sheet / NSA lesson Significant lack of progress triggers dept. Support plan for student into Y10.	

Subject: Food and Nutrition		Year group: 10	
Review:	1	2	3
Content Covered	<p>Macronutrients, nutrition, RDA guidelines, energy usage.</p> <p>Special diets (babies, adults, religious diets, vegetarians, vegans).</p> <p>Allergies, health problems relating to diet.</p>	<p>Coeliacs, lactose intolerances, diabetes.</p> <p>Calculating nutritional values, adapting meals and menus to reduce fat and salt, etc.</p> <p>Fibre.</p> <p>Science of food – killing toxins, heat transfer.</p> <p>Working characteristics of nutrients.</p>	<p>Why things go wrong in recipes and was to rectify mistakes.</p> <p>Food spoilage – why and how food deteriorates.</p> <p>Cross contamination and how it occurs.</p> <p>Food waste – why food waste happens, main culprits. Reduction initiatives.</p> <p>Food provenance – where food is produced and then sold / transported to.</p> <p>Food miles – reduction of carbon footprint, using seasonal goods etc.</p> <p>Environmental issues, packaging waste, plastics, etc.</p>
Assessment Method	<p>1 hour written exam</p> <p>Questions testing pupils on recent content delivered in lessons from Sept-Review 1.</p>	<p>1 hour written exam</p> <p>Questions testing pupils on recent content delivered in lessons from Sept-Review 2.</p>	<p>1 hour written exam</p> <p>Questions testing pupils on recent content delivered in lessons from Sept-Review 3.</p>
Teacher & Department Responses	<p>SWANS feedback sheet / NSA lesson</p> <p>Significant lack of progress triggers dept.</p> <p>Support plan for student into Y11.</p>	<p>SWANS feedback sheet / NSA lesson</p> <p>Significant lack of progress triggers dept.</p> <p>Support plan for student into Y11.</p>	<p>SWANS feedback sheet / NSA lesson</p> <p>Significant lack of progress triggers dept. Support plan for student into Y11.</p>

Subject: Food and Nutrition		Year group: 11	
Review:	1	2	3
Content Covered	<p>Non – Examination Assessment 1 – practical Food Experiment worth 15% of total GCSE.</p> <p>Assessment 1: The Food Investigation Assessment</p> <p>A scientific food investigation which will assess the learner's knowledge, skills and understanding in relation to scientific principles underlying the preparation and cooking of food.</p>	<p>Non – Examination Assessment 2 – practical Food Experiment worth 35% of total GCSE.</p> <p>- Assessment 2: The Food Preparation Assessment</p> <p>Prepare, cook and present a menu which assesses the learner's knowledge, skills and understanding in relation to the planning, preparation, cooking and presentation of food.</p>	<p>Revision of all components covered in years 10 and 9 including all food commodities, nutrition, food science, etc.</p> <p>Exam practice using past papers and the revision guides.</p> <p>Exam Preparation.</p>
Assessment Method	Portfolio marking.	Portfolio marking. Practical assessment.	In class Assessment and Feedback.
Teacher & Department Responses	SWANS feedback sheet / NSA lesson Significant lack of progress triggers dept. Support plan for student.	SWANS feedback sheet / NSA lesson Significant lack of progress triggers dept. Support plan for student.	