



# Marshalls Park Academy - Curriculum Overview



Subject: GCSE Food Preparation and Nutrition

Year Group: 11

Curriculum/Subject Leader: K Jackson/K Webb

Academic Year:

2023/24

During years 10-11 students will be studying GCSE Food Preparation and Nutrition. The structure of this course has been designed to develop in learners the knowledge and understanding related to; food commodities, principles of nutrition, diet and good health, the science of food, where food comes from, cooking and food preparation.

Term 1	Term 2	Term 3
<p><b>KNOWLEDGE/SKILLS</b></p> <ul style="list-style-type: none"> <li>• NEA 1 – Introduction and Research</li> <li>• PPE 1 – Preparation and Revision</li> <li>• NEA1 – Task Analysis</li> <li>• NEA1 – Research Completion</li> <li>• NEA 1 – Practical Investigation</li> <li>• NEA 1 – Results Analysis</li> <li>• NEA 1 – Evaluation</li> <li>• NEA 2 – Task Analysis</li> <li>• NEA 2 – Research</li> <li>• NEA 2 – Dish Trials</li> </ul>	<p><b>KNOWLEDGE/SKILLS</b></p> <ul style="list-style-type: none"> <li>• NEA 2 – Research Completion</li> <li>• NEA 2 – Dish Trials</li> <li>• PPE 2 – Preparation and Revision</li> <li>• NEA 2 – Practical Examination</li> <li>• NEA 2 – Practical Analysis</li> <li>• NEA 2 – Evaluation</li> <li>• Revision</li> </ul>	GCSE Exams
<p><b>KEY ASSESSMENTS</b></p> <p>NEA 1 PPE (1)</p>	<p><b>KEY ASSESSMENTS</b></p> <p>NEA 2 PPE (2)</p>	

## Assessment Criteria

AO1 Demonstrate knowledge and understanding of nutrition, food, cooking and preparation

AO2 Apply knowledge and understanding of nutrition, food, cooking and preparation

AO3 Plan, prepare, cook and present dishes, combining appropriate techniques

AO4 Analyse and evaluate different aspects of nutrition, food, cooking and preparation, including food made by themselves and others