



Curriculum Overview

Food Preparation and Nutrition Year: 11

Curriculum covered

In Year 11 pupils will be covering, revising and revising the topics below, but a large part of the Autumn term and Spring term are spent completing non-examination work. This work will be marked by their class teacher but moderated by the exam board.

- Food & Nutrition
- Food Safety
- Food Choice
- Food Provenance
- Food Science

Autumn Term

Pupils will complete the remaining food commodities: Poultry & Eggs and Meat & Fish, these commodities will cover a range of content related to the food groups.

Their NEA1 tasks will be released on 1st September, they will begin this mid-September and will hand-in their completed assessment prior to October Half Term. This assessment is worth 15% of their final GCSE grade.

Spring Term

Their NEA2 tasks will be released on 1st November, they will begin this at the beginning of December and will hand-in their completed assessment prior to February Half Term. This assessment is worth 35% of their final GCSE grade.

They will complete a 3-hour practical showcasing the practical skills they have developed and built upon throughout their time at Longridge High School.

Summer Term

Revision of all core knowledge in preparation for the written examination. (Some of this revision and recapping will also be practical skills based). The written exam takes place in June, and this is worth the final 50% of their GCSE.

Internal Assessment

Autumn term

- NEA 1 (Food Investigation Assessment)
- Mock Exam 1 (November) 1 hour 45 mins

Spring term

- NEA 2 (Food Practical Assessment)
- Mock Exam 2 (February) 1 hour 45 mins

Summer term

- Written Examination (June) 1 hour 45 mins

A variety of informal assessments such as question and answer, short core knowledge quizzes and verbal feedback will be used. This is to check pupils understanding and allow further teaching of topics to take place if necessary.

Exam Board (all GCSE assessments take place in Year 11)

Eduqas GCSE Food Preparation & Nutrition

Component 1 – 50% written examination (1 hour 45 mins)

Areas of Content: Food commodities, principles of nutrition, diet & good health, the science of food, where food comes from, cooking and food preparation

Component 2 – 50%

NEA1 (15%) The Food Science Investigation

NEA2 (35%) The Food Preparation Assessment

Helpful resources

- Collins Eduqas 9-1 Food Preparation and Nutrition 3 in 1 revision guide – all pupils will purchase this book to complete weekly homework tasks
- Seneca revision website. (This is an excellent free resource for revision and self-testing. Ensure the correct exam board is selected).
- FPN Video Index – this is a two-page document that pupils can use to direct them to relevant videos
- Attend organised revision sessions and NEA intervention sessions.