




Subject: Food and Nutrition

Year:11

Half -Term	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Themes/ Content/ Units covered 	Completing a Food science investigation (NEA 1) Focusing on food science theory and ensuring that we understand key food science terminology	Developing our ability to analyse a brief and interpret it independently Research and development for NEA 2 of a variety of technical skills, dishes and theory linked to the NEA brief	Research and development including trialling dishes for NEA 2 in preparation for the practical exam Developing our knowledge of dovetailing in order to complete a written time plan	NEA 2 Practical Exam – 3 dishes in 3 hours Evaluating our NEA Practical work Revisiting the technical skills needed for our practical work and Section A of the written paper	Revising a wide range of core topics in preparation for the GCSE exam in June	Revising a wide range of core topics in preparation for the GCSE exam in June