|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Sir Harry Smith Community College Curriculum Map SUBJECT: Food Preparation & Nutrition YEAR 11 2022-23** | | | | |
| **Curriculum Intent:** To utilise the skills and knowledge gained in year 10 in order to meet the pupil’s potential in the NEA tasks and timed exam. To work confidently and independently to meet their potential for both units. | | | | |
| **School Values** | **Curriculum Focus** | **Term 1 – [Food technology]** | **Term 2 – [food technology]** | **Term 3 – [Food technology]** |
| **High Quality Learning Experience** | **Literacy Skills and Key Vocabulary** | Experiment terminology  Energy needs & definitions  Special dietary requirements | Key terminology for cooking including French/catering terminology | All terminology up to this point |
| **Pursuit of Excellence** | **Knowledge and Skills** | Making informed choices about food  Energy needs  Diet, Nutrition and health  NEA 1- food investigation task  Hypothesis  Setting up an experiment  Planning, testing & recording experiments and results  Range of appropriate sensory tests  Testing conditions. | NEA2 Food preparation task  Methods of cooking food  Heat transfer  Food labelling  Market influence | Revision |
| **Subject specific pedagogy** | Research & investigation tasks,  Experiments & results  Conclusions | Research tasks, NEA2 – food preparation task s, demonstrations, time limited, practical tasks |  |
| **Extending the boundaries of learning** | **Cultural Capital and beyond the curriculum** | Unusual ingredients /taste testing |  |  |
| **Achievement** | **Assessment** | Though exam style question tasks, practical assessment, Mock exams, quiz, verbal questioning. | Quiz, verbal questioning, exam style question tasks, practical assessment |  |
| **Valuing People** | **How our curriculum meets the needs of every individual** | Differentiated work sheets. Use of laptop/TA support, Ingredients provided for PP students. Stretch and challenge tasks. | Differentiated work sheets. Use of laptop/TA support, Ingredients provided for PP students. Stretch and challenge tasks. | . |