

## Year 11: GCSE Food Preparation & Nutrition



**Revision and preparation for terminal examination**

### **NEA 2: The Food Preparation Assessment**

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.

### **NEA 1 : Board Prescribed Task Food Investigation**

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.

**Topic 1: Technological Developments in Food Additives - Effects of food modification -**



Knowledge	Attributes / Character	Skills	Experiences
<ul style="list-style-type: none"> <li>• Understand the factors affecting food technology and the importance of technological developments on food production and processing.</li> <li>• NEA 1; use a range of relevant sources to research a task, create a plan of action and predict an outcome.</li> <li>• NEA 2: application of knowledge and understanding in relation to selecting dishes and identifying cooking skills/techniques and the execution of practical skills.</li> </ul>	<ul style="list-style-type: none"> <li>• Confidence - Develop high level practical skills</li> <li>• Organisation - Time management, meeting deadlines,</li> <li>• Resilience - Coursework completion</li> <li>• Empathy -</li> </ul>	<ul style="list-style-type: none"> <li>• Effective research and analysis</li> <li>• Making judgements</li> <li>• Scientific enquiry</li> <li>• Make prediction</li> <li>• Writing for a specific purpose</li> <li>• Use of correct terminology</li> <li>• Evaluating using evidence</li> <li>• Planning</li> <li>• Creativity</li> <li>• Health &amp; safety</li> <li>• High level food preparation skills and techniques</li> </ul>	<p>Access to a range of ingredients to create dishes both familiar and unfamiliar to them.</p>