



Y11 Learning Journey. Subject: Food Preparation & Nutrition (AQA) – Mid Size option GCSE

Exam Requirements: Your GCSE in Food Preparation & Nutrition is structured, and examined, in the following way:

Assessment One:	Assessment Two:	Assessment Three:
NEA 1 – Food Science Investigation (15%)	NEA 2 – Food Preparation Task (35%)	Written Exam – 19 June 2024 (50%)

Overview of the Year:

Week Beginning	The focus of your learning or revision this week:	Key assessment pieces or specific homework tasks (including deadlines of any coursework/NEAs)
04/09/23	Mock NEA 2 – Complete Nutrition Analysis & Food costing	
11/09/23	Mock NEA 2 – Complete Section E Analysis & evaluation	15.09.24 Hand in mock NEA 2
18/09/23	Actual NEA 1 – Choose task, task analysis, (HWK – Revise Heat transfer)	
25/09/23	Actual NEA 1 – Section A – complete research (HWK – Why we cook food)	
02/10/23	Actual NEA 1 – Section B – Practical investigation (HWK - Revise Carbohydrates)	6.10.24 Complete Section A of NEA 1
09/10/23	Only 1-hour lesson – Enrichment day on Friday (HWK - Revise Proteins)	
16/10/23	Actual NEA 1 – Section B – Practical investigations (HWK - Revise Fats)	Complete Section B of NEA 1
Half Term		
30/10/23	Actual NEA 1 – Section C – Analysis & evaluation (HWK - Revise Vitamins)	3.11.24 Hand in date for completed NEA 1
06/11/23	Only 1-hour lesson – INSET day on Friday (HWK - Revise Minerals)	
13/11/23	Actual NEA 2 - Choose task & research (HWK – Longer answer Qs)	Complete Section A NEA 2
20/11/23	Actual NEA 2 - Research & Cook Technical dish 1 (HWK - Revise Healthy Eating)	Ingredients needed for NEA practical 24.11.24
27/11/23	Actual NEA 2 – Cook technical dish 2 & Type up (HWK – Practice Multi choice exam questions)	Ingredients needed for NEA practical 1.12.24
04/12/23	Actual NEA 2 – Section B typing up (HWK – long Q practice in revision guide)	
11/12/23	Assessment Week One	
18/12/23	Actual NEA 2 – Cook technical dish 3 & Type up	Ingredients needed for NEA practical 22.12.24
Christmas Break		
08/01/24	Actual NEA 2 – Cook technical dish 4 & Type up (HWK – Revise Microorganisms & bacteria)	Ingredients needed for NEA practical 12.1.24
15/01/24	Actual NEA 2 – Section B & catch up practical (HWK – Practice Multi choice exam questions)	Catch up practical, ingredients needed 19.1.24
22/01/24	Actual NEA 2 – Section C, Select final dishes, time plan (HWK – Revise Microorganisms in food production)	Complete Section B NEA 2
29/01/24	Actual NEA 2 – Section D practical exam or completing Section C & Nutrition Analysis (Hwk – Revise Food science; raising agents)	Ingredients needed for NEA practical exam Group A on 1.2.24 @ 9:00 – 12.30 Group B on 2.2.24 @ 12:30 – 3:30
05/02/24	Actual NEA 2 – Section D practical exam or completing Section C & Nutrition Analysis (HWK – Revise food science; practice questions)	Ingredients needed for NEA practical exam Group C on 8.2.24 @ 9:00 – 12.30

Half Term		
19/02/24	Actual NEA 2 – Complete Section E – Final evaluation <i>(Hwk – Revise Food science; raising agents)</i>	Hand in date for completed NEA 2 23.2.24
26/02/24	Revision & exam practice (Healthy Eating) <i>(HWK – Revision guide question practice)</i>	
04/03/24	Assessment Week Two	
11/03/24	Revision & exam practice (Food Safety) <i>(HWK – Revision guide question practice)</i>	
18/03/24	Revision & exam practice (Food Preparation) <i>(HWK – Revision guide question practice)</i>	
25/03/24	Revision & exam practice (Food Choice) <i>(HWK – Revision guide question practice)</i>	
Easter Break		
15/04/24	Revision & exam practice (Food Provenance) <i>(HWK – Revision guide question practice)</i>	
22/04/24		
29/04/24	Revision & exam practice (Food Science) <i>(HWK – Revision guide question practice)</i>	
06/05/24	Revision & exam practice (Nutrition) <i>(HWK – Revision guide question practice)</i>	
13/05/24	Provisional start to the GCSE Exams	Food Exam 19 June 2024

<p>Exam Practice: You can find past papers to help support your revision and develop your exam technique here:</p> <ul style="list-style-type: none"> ✓ Collins Revision Guide (available from school £4.00) ✓ Group directories/Technology/Food & Nutrition/Past papers ✓ AQA website; AQA GCSE Food Preparation and Nutrition Assessment resources 	<p>Revision Materials: We advise that you use the following revision materials:</p> <ul style="list-style-type: none"> ✓ Collins Revision Guide; AQA Food Preparation & Nutrition ✓ Group directories/Technology/Food & Nutrition/Revision resources ✓ www.illuminate.digital/aqafood (username SNOTRE3 password STUDENT 3)
<p>Glossaries: Vocabulary lists to support your revision can be found here:</p> <ul style="list-style-type: none"> ✓ AQA Subject specific vocabulary ✓ Collins Revision Guide; AQA Food Preparation & Nutrition ✓ Group directories/Technology/Food & Nutrition/Revision resources ✓ www.illuminate.digital/aqafood (username SNOTRE3 password STUDENT 	<p>Advice and Guidance for Revision Purchase the revision guide from school and use it to complete the weekly homework tasks set on SMHW. Bring this to your lesson each week and make sure you ask me questions if you are unsure of anything.</p>