



Y11 Learning Journey. Subject: Food Preparation & Nutrition (AQA) – Long thin 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 NEA work)
04/09/23	Mock NEA 1 – Feedback and target setting. Analysing this year’s tasks	
11/09/23	Actual NEA 1 – Choose task & produce research (section A)	
18/09/23	Actual NEA 1 – Complete research & plan investigations (section A)	
25/09/23	Actual NEA 1 – Complete practical investigation 1 (Section B)	Complete Section A – NEA 1
02/10/23	Actual NEA 1 – Type up practical investigation 1 (Section B) (HWK - Revise Heat transfer)	
09/10/23	Actual NEA 1 – Complete practical investigation 2 (Section B) (HWK - Revise Carbohydrates)	
16/10/23	Actual NEA 1 – Type up practical investigation 2 (Section B) (HWK - Revise Proteins)	Complete Section B – NEA 1
Half Term		
30/10/23	Actual NEA 1 – Type up evaluation and analysis (section C) (HWK - Revise Fats)	
06/11/23	No lesson this week - INSET (HWK - Revise Vitamins)	
13/11/23	Actual NEA 1 – Complete Section C Analysis & Evaluation (HWK - Revise minerals)	Hand in date for completed NEA 1
20/11/23	Actual NEA 2 – Choose task, analyse & start research (HWK - Revise Food Safety)	
27/11/23	Actual NEA 2 – Complete research, select dishes (HWK - Revise Healthy Eating)	
04/12/23	Actual NEA 2 – Make technical skill dish 1 (HWK – long Q practice in revision guide)	Ingredients needed for NEA practical 7.12.24
11/12/23	Assessment Week One	
18/12/23	Actual NEA 2 – Type up technical dishes	Complete Section A – NEA 2
Christmas Break		
08/01/24	Actual NEA 2 – Make technical skill dish 2 (HWK – Revise Microorganisms & bacteria)	Ingredients needed for NEA practical 11.1.24
15/01/24	Actual NEA 2 – Type up technical dishes (HWK Multichoice question practice)	
22/01/24	Actual NEA 2 – Make technical skill dish 3 (HWK – Revise Microorganisms in food production)	Ingredients needed for NEA practical 25.1.24
29/01/24	Actual NEA 2 – Make technical skill dish 4 (HWK – Revise Food Science; carbohydrates)	Ingredients needed for NEA practical 1.2.24
05/02/24	Actual NEA 2 – Type up technical dishes (HWK – Revise Food Science; Proteins)	
Half Term		
19/02/24	Actual NEA 2 – Select final dishes, produce time plan (Hwk – Revise Food science; Fats)	Complete Section B – NEA 2
26/02/24	Actual NEA 2 – Section C or exam (HWK – exam question practice revision guide)	3-hour practical exam on 29.2.24; group A; 9:00 – 12:00 & group B 12:30 – 3:30

04/03/24	Assessment Week Two	3-hour exam 7.3.24; group C 12:30 – 3:30
11/03/24	Actual NEA 2 - Section E – Nutrition analysis (<i>Hwk – Revise Food science; raising agents</i>)	Complete Section C & D – NEA 2
18/03/24	Actual NEA 2 - Section E – Food costing (<i>Hwk – Revise Food science; practice Qs</i>)	
25/03/24	Actual NEA2 - Complete Section E – Final evaluation (<i>Hwk – Revise Food Provenance</i>)	28.3.24 Hand in date for completed NEA 2
Easter holidays		
15/04/24	Revision & exam practice (Food Safety & Food Preparation)	
22/04/24	Revision & exam practice (Food Choice & Food Provenance)	
29/04/24	Revision & exam practice (Practice paper)	
06/05/24	Revision & exam practice (Food Science & Food, Nutrition & Healthy Eating)	
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 3) 	<p>Advice and Guidance for Revision</p> <p>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>