

<div>FPN</div> <div>Year 11</div>	<p>Curriculum Intent: The aim of the FPN GCSE is to equip learners with the knowledge, understanding and skills required to cook and apply principles of food science, nutrition and healthy eating. It encourages learners to cook, enables them to make informed decisions about food and nutrition and allows them to acquire knowledge in order to be able to feed themselves and others affordably and nutritiously, now and later in life.</p> <p>In Year 11 students will complete the non-examined components of the GCSE. The first of these allows students to demonstrate and apply their understanding of the science of food and ingredient technology, whereas the second component allows students to investigate the given brief, carry out test meals and work towards the planning, preparation and cooking of three high quality dishes before evaluating their work.</p> <p>Students will also re-visit the areas of content that were studied in Year 10, consolidating their knowledge and understanding and practising the application in the context of an assessment (<i>both exam and NEA</i>).</p>																								
	Term 1: NEA1 & Principles of Nutrition					Term 2: NEA2 & Diet & Good Health					Term 3: NEA2 & Science of Food				Term 4: NEA2 & Where Food Comes From				Term 5: Food Commodities and Exam Practise						
Interleaving	Knowledge and understanding of ingredients, their functions and techniques applied in practice.																								
Practical Skills	Dependent upon context; may include pastry making, making a dough or cake making.					Dependent upon context; will include a number of skills from the skills group and techniques table.															N/A.				
Knowledge	Macro/micro nutrients and their sources; Dietary reference values; Energy balance.					Eatwell guide; Specific dietary needs; Nutritional values.				Effect of cooking on food; Heat transference; Food spoilage.				Food provenance; Food manufacturing.				Food groups; Value in diet; Correct storage; Origins of each commodity.							
Understanding	Functions of nutrients; Role of water and dietary fibre; Consequences of malnutrition.					How diet is affected by age, lifestyle, activity level, gender etc; How to adapt recipes/diets to suit specific dietary needs.				Working characteristics; Functional and chemical properties of ingredients.				Impact of food miles and sustainability; Primary and secondary processing.				Working characteristics of each commodity.							
Skills	AO1	AO2	AO3	AO4		AO1	AO2	AO3	AO4		AO1	AO2	AO3	AO4		AO1	AO2	AO3	AO4		AO1	AO2	AO3	AO4	
	Demonstrate Knowledge and Understanding	Apply Knowledge and Understanding	Plan, Prepare and Make	Analyse	Evaluate	Demonstrate Knowledge and Understanding	Apply Knowledge and Understanding	Plan, Prepare and Make	Analyse	Evaluate	Demonstrate Knowledge and Understanding	Apply Knowledge and Understanding	Plan, Prepare and Make	Analyse	Evaluate	Investigation	Analyse	Generate Ideas	Make	Evaluate	Demonstrate Knowledge and Understanding	Apply Knowledge and Understanding	Plan, Prepare and Make	Analyse	Evaluate
Assessment	Self-assessment using NEA marking criteria; Mark for NEA1; Formative quiz on SMHW.					Self-assessment using NEA marking criteria; Formative quiz on SMHW.				Self-assessment using NEA marking criteria; PPE exam; Formative quiz on SMHW.				Self-assessment using NEA marking criteria; Mark for NEA2; Formative quiz on SMHW.				Exam question practise; Formative quiz on SMHW.							