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| **Subject: Food and Nutrition** | | | | | | |
| **Year:11** | | | | | | |
| Half -Term | Autumn 1 | Autumn 2 | Spring 1 | Spring 2 | Summer 1 | Summer 2 |
| Themes/  Content/  A can of a product  Description automatically generated with medium confidenceUnits covered | Completing a Food science investigation (NEA 1)  Focusing on food science theory and ensuring that we understand key food science terminology | Developing our ability to analyse a brief and interpret it independently  Research and development for NEA 2 of a variety of technical skills, dishes and theory linked to the NEA brief | Research and development including trialling dishes for NEA 2 in preparation for the practical exam  Developing our knowledge of dovetailing in order to complete a written time plan | NEA 2 Practical Exam – 3 dishes in 3 hours  Evaluating our NEA Practical work  Revisiting the technical skills needed for our practical work and Section A of the written paper | Revising a wide range of core topics in preparation for the GCSE exam in June | Revising a wide range of core topics in preparation for the GCSE exam in June |