

Culcheth High School Key Stage 4 Curriculum Map 2024- 2025

Subject: Food Preparation and Nutrition Year 11

Exam Board: EDUQAS



CULCHETH
HIGH SCHOOL
THE BEST THAT WE CAN BE

	Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer Term 1	Summer Term 2
Key Concepts	<ul style="list-style-type: none"> NEA 1- Food Investigation Assessment 15% 	<ul style="list-style-type: none"> NEA 1- Food Investigation Assessment 15% 	<ul style="list-style-type: none"> NEA 2 - Food Preparation Assessment 35% 	<ul style="list-style-type: none"> NEA 2 - Food Preparation Assessment 35% Exam Preparation Protein Fats and Oils Carbs Vitamins Minerals Fibre/Water Healthy Eating Nutritional Needs Diet Related Health Problems Meal Planning Why Food is Cooked Heat Transfer Cooking Methods Raising Agents Uses of Microbes 	<ul style="list-style-type: none"> Exam Preparation Food Spoilage / Storage Food Preservation Food Poisoning Grown Food Reared / Caught Food Waste Food / Packaging Food Miles and Carbon Footprint Food Production Primary / Secondary Processing Food Choices Marketing Food Fortification / Modification 	
Themes	<ul style="list-style-type: none"> NEA 1- Investigate a brief by carrying out a science 	<ul style="list-style-type: none"> NEA 1- Investigate a brief by carrying out a science 	<ul style="list-style-type: none"> NEA 2- Brief. Plan, make and evaluate a dish for a brief. 	<ul style="list-style-type: none"> NEA 2- Brief. Plan, make and evaluate a dish for a brief. 	<ul style="list-style-type: none"> Revision topics Revision techniques 	

	experiment. Research, hypothesis, method, practical, evaluation.	experiment. Research, hypothesis, method, practical, evaluation		<ul style="list-style-type: none"> • Revision topics • Revision techniques 		
Writing whole school literacy focus	<ul style="list-style-type: none"> • Subject-specific vocabulary • Evaluation techniques • Exam writing styles 	<ul style="list-style-type: none"> • Subject-specific vocabulary • Evaluation techniques • Exam writing styles 	<ul style="list-style-type: none"> • Subject-specific vocabulary • Evaluation techniques • Exam writing styles 	<ul style="list-style-type: none"> • Subject-specific vocabulary • Evaluation techniques • Exam writing styles 	<ul style="list-style-type: none"> • Subject-specific vocabulary • Evaluation techniques • Exam writing styles 	
Spiritual, Moral, Social and Cultural theme (SMSC) Fundamental British Values	<ul style="list-style-type: none"> • Working together in teams. • Learn from reflection 	<ul style="list-style-type: none"> • Working together in teams. • Learn from reflection 	<ul style="list-style-type: none"> • Preparation of ingredients from other countries. Cooking dishes from other cultures. Recycling, re-using and economical use of materials. • Ethical/organic food production. 	<ul style="list-style-type: none"> • Preparation of ingredients from other countries. Cooking dishes from other cultures. Recycling, re-using and economical use of materials. • Ethical/organic food production. 	<ul style="list-style-type: none"> • Recycling, re-using and economical use of materials. • Food waste • Food from other countries and British focus. 	
Key Assessment Foci, suggested Assessments and Feedback week	<ul style="list-style-type: none"> • QMA1 	<ul style="list-style-type: none"> • PPES 	QMA2 PPE2	QMA 3		
CEIAG - Possible Employer Engagement Activities	<ul style="list-style-type: none"> • Teamwork - practical lessons. • Communication- peer feedback, self-assessment, class discussions. • Problem-solving - faults within practicals and how they can be fixed. 	<ul style="list-style-type: none"> • Teamwork- practical lessons. • Communication- peer feedback, self-assessment, class discussions. • Problem-solving - faults within practicals and how they can be fixed. 	<ul style="list-style-type: none"> • Teamwork - practical lessons. • Communication- peer feedback, self-assessment, class discussions. • Problem-solving - faults within practicals and how they can be fixed. 	<ul style="list-style-type: none"> • Teamwork - practical lessons. • Communication- peer feedback, self-assessment, class discussions. • Problem-solving - faults within practicals and how they can be fixed. 	<ul style="list-style-type: none"> • Teamwork - practical lessons. • Communication- peer feedback, self-assessment, class discussions. • Problem-solving - faults within practicals and how they can be fixed. 	

	<ul style="list-style-type: none"> • <u>Leadership</u> -peer self-assessment and feedback • <u>Organisation</u> - equipment, times and remembering ingredients. • <u>Ability to work under pressure</u> - 1hr lessons with high skilled dishes, QMAs, and assessments. 	<ul style="list-style-type: none"> • <u>Leadership</u> -peer self-assessment and feedback • <u>Organisation</u> - equipment, times and remembering ingredients. • <u>Ability to work under pressure</u> - 1hr lessons with high skilled dishes, QMAs, and assessments. 	<ul style="list-style-type: none"> • <u>Leadership</u> -peer self-assessment and feedback • <u>Organisation</u> - equipment, times and remembering ingredients. • <u>Ability to work under pressure</u> - 1hr lessons with high skilled dishes, QMAs, and assessments. 	<ul style="list-style-type: none"> • <u>Leadership</u> -peer self-assessment and feedback • <u>Organisation</u> - equipment, times and remembering ingredients. • <u>Ability to work under pressure</u> - 1hr lessons with high skilled dishes, QMAs, and assessments. 	<ul style="list-style-type: none"> • <u>Leadership</u> - peer self-assessment and feedback • <u>Organisation</u> - equipment, times and remembering ingredients. • <u>Ability to work under pressure</u> - 1hr lessons with high skilled dishes, QMAs, and assessments. 	
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