

Year 11 Overview 2024-25 - Food Preparation and Nutrition

Date	Wk	Week	Unit(s)		Key Learning Outcomes (Exam Links)
2-Sep	A	1	Food Spoilage & contamination: How Bacteria grow and multiply	Spoilage & contamination: Micro-organisms and enzymes	<p>3.4.1 Food spoilage and contamination, the growth conditions for microorganisms and enzymes and the control of food spoilage, bacteria, yeasts and moulds are microorganisms.</p> <p>3.4.1.2 The signs of food spoilage enzymic action, mould growth, yeast action.</p> <p>3.4.1.3 Microorganisms in food production The use of microorganisms in food production.</p> <p>3.4.1.4 Bacterial contamination the different sources of bacterial contamination, the main types of bacteria, which cause food poisoning, the main sources and methods of control of different food poisoning bacteria types, the general symptoms of food poisoning.</p>
9-Sep	B	2		Chicken curry	
16-Sep*	A	3	Spoilage & contamination: Micro-organisms in Food Production	Spoilage & contamination: Types of food poisoning. Keyword cards.	
23-Sep	B	4		Cobbler – change?	
30-Sep	A	5	NEA 1 Introduction and start Section A - Research	NEA 1 Section A - Research	
7-Oct	B	ST2		NEA 1 Section A - Research	
14-Oct	A	ST2	NEA 1 Section A - Hypothesis	NEA 1 Section B - Investigation 1	
21-Oct	B	ST2		NEA 1 Section B - Investigation 1 write up	
Half Term					
4-Nov	A	9	Exam Feedback	NEA 1 Section B - Investigation 2 and write up	4.3 Non-exam assessment
11-Nov	B	10		NEA 1 Section B - Investigation 3 and write up	
18-Nov	A	11	NEA 1 Section B - Investigation 2 & 3 write up	NEA 1 Section C - Analysis and evaluation	
25-Nov	B	12		NEA 1 Section C - Analysis and evaluation, HANDING IN	
2-Dec	A	13	NEA 2 Introduction, start Section A – Research.	NEA 2 Section A – Research.	
9-Dec	B	14		NEA 2 Section A – Research & selecting dishes	
16-Dec	A	15	NEA 2 Section A – Selecting dishes	NEA 2 Section A – Selecting dishes and technical skill practicals.	
Christmas Holiday					
6-Jan	B	16		NEA 2 Section B – Demonstrating technical skills.	
13-Jan	A	17	Revision: Introduction – Macronutrients – fats and proteins	NEA 2 Section B – Demonstrating technical skills.	
20-Jan	B	ST3		NEA 2 Section B – Demonstrating technical skills.	
27-Jan	A	ST3	Revision: Macro Nutrients - carbohydrates	NEA 2 Section C – Planning the final dishes.	
3-Feb	B	ST3		NEA 2 Section C – Planning the final dishes.	
10-Feb	A	21	Revision: Micronutrients - vitamins & minerals	NEA 2 Section C – Planning the final dishes.	
Half Term					
26-Feb	B	22	NEA 2 Section C – Planning the final dishes.	NEA 2 Section D – Making the final dishes.	
4-Mar	A	23		NEA 2 Section D – Making the final dishes.	
11-Mar	B	24	NEA 2 Section E – Analysis.	NEA 2 Section E - Analysis.	
18-Mar	A	25		NEA 2 Section E - Evaluation	
25-Mar*	B	26	Revision: Making informed choices: Diet, nutrition and health	NEA 2 Section E - HANDING IN	
31-Mar	A	27		Revision: Functional and chemical properties of food 1 and 2	
Spring Holiday					
22-Apr	B	28	Revision: Food spoilage and contamination	Revision: Food safety	
28-Apr	A	29		Revision: Factors influencing food choice and food choices	
5-May	B	30	Revision: Food labelling	Revision: British and international cuisines	
12-May	A	GCSE		Revision: targeted individual/past papers/games/quizzes etc	
19-May	B		Revision: targeted individual/past papers/games/quizzes etc	Revision: targeted individual/past papers/games/quizzes etc	
Half Term					
2-Jun	A		Revision: targeted individual/past papers/games/quizzes etc		
9-Jun	B				
16-Jun	A				
23-Jun	B				
30-Jun	A				