

Food Unit Overview Year 11

September 2020 – July 2021: Year 11. As a major part of their GCSE assessment, Food students complete a large assessment project which culminates in an extensive 3 hour practical session. To compensate for the disturbance to their Summer term in year 10, students have already been guided through a practice assessment from home using Teams. For those students who were able to tackle this work, their sound understanding of the requirements of this assessment will assure they can perform at the very best in the final assessment project. For any who have not been able to tackle this practice piece fully, a comprehensive bank of video and powerpoint guidance will remain available for reference, and students will be given opportunities to undertake part, or all, of this practice before the commencement of the formal final assessment. The requirements of the GCSE have been modified slightly this year so that students will complete 1, rather than 2, Non Exam Assessments. This will allow additional time in preparing students for this large assessment project throughout the Autumn term. For those students who may have been unable to tackle the remote project fully, each homework set during the Autumn term will be supplemented with a small section dedicated to working through any incomplete sections of the practice NEA.

Key Stage 4 Food Year 11 Autumn Term				
What are we learning?	What knowledge, understanding and skills will we gain?	What does mastery look like?	How does this build on prior learning?	What additional resources are available?
Factors affecting food choices	Knowledge – ethics, seasonality, culture, medical conditions, marketing Understanding – consumers choice of food is affected by a variety of needs and wants Skills – identify ingredients and dishes that can meet a variety of needs and wants Covid – practice exam technique, review planning skills needed for NEA2	Students successfully identify, plan, and produce a dish for identified dietary needs and choices e.g. vegetarianism	In year 10, students considered nutritional needs, as well as their own and their family's food choices, and now meet a wide range of familiar and unfamiliar needs.	Fully equipped kitchens with gas and electric cookers. Drawer and cupboard equipment for 18 students.
Roux based sauces	Knowledge – order of work for a successful sauce, besciamella, Understanding – correct technique is essential to produce a smooth sauce Skills – effectively control heat level, timings, quantities, and order of work Covid – review complex cooking skills	Students successfully plan and produce a dish that incorporates a roux based sauce e.g. lasagne or cannelloni	Previous work with milk/flour/cheese based sauces provide a foundation for producing an Italian style dish.	Spare equipment. Additional specialist equipment including blenders and food processors.
NEA1 Food investigation	The topic for this assessment is released by the exam board in the Autumn term of year 11 Covid – this NEA is removed from the assessment requirements for this year's cohort		Students have practiced this assessment twice in year 10	Food storage (dry storage and cold storage)

Using the whole animal	<p>Knowledge – kidneys, liver, heart, world traditions</p> <p>Understanding – waste can be avoided when cooking with meat, and this is traditional in many cultures</p> <p>Skills – safe and effective preparation of offal products</p>	Students successfully plan and produce an offal dish e.g. Sorpotel, Devilled Kidneys	Previous work with meat ensures students have an understanding of QC and prevention of cross contamination, and now develop use and understanding of these skills with more challenging cuts.	<p>Stock ingredients to cover students' losses and omissions.</p> <p>Non-cooker worksheets.</p> <p>Powerpoint guides.</p> <p>Room safety displays.</p> <p>Planning pro formas.</p> <p>Hand washing and anti-bacterial supplies.</p>
Butchery - meat	<p>Knowledge – portioning a chicken, breast, leg, wings, thigh</p> <p>Understanding – accurate cutting wastes little meat, and ensures high presentation</p> <p>Skills – identify and carry out correct cuts</p>	Students produce dishes that efficiently use meat from a whole chicken with little waste	Knife skills taught since year 7 are applied and developed further to ensure safe and efficient cutting of a whole chicken	
Fishmongery	<p>Knowledge – descaling, removing guts, filleting</p> <p>Understanding – accurate cutting wastes little meat, and ensures high presentation</p> <p>Skills – identify and carry out correct cuts</p>	Students produce dishes that efficiently use whole fish with little waste	Knife skills taught since year 7 are applied and developed further to ensure safe and efficient cutting of whole fish	
Mock Exam	<p>A revision programme will be given to students in preparation for the mock exam, including: Food Commodities, Principles of Nutrition, Diet and Good Health, Science of Food, Where Food Comes From, and Cooking and Preparation</p>			