Class of 2023 Food Preparation and Nutrition

Long Term Plan 2020-21

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13
Cycle 1	**W/C 24/08**	**W/C 31/08**	**W/C 07/09**	**W/C 14/09**	**W/C 21/09**	**W/C 28/09**	**W/C 05/10**	**W/C 12/10**	**W/C 02/11**	**W/C 09/11**	**W/C 16/11**	**W/C 23/11**	**W/C 30/11**
	Induction	**Interleaving NEA Prep** LI: What are the requirements of the GCSE?	**NEA 1 – Research and planning** LI: Create a hypothesis and analyse a task.	**NEA 1 – Research and planning** LI: Be able to research effectively.	**NEA 1 – Planning and Investigate** LI: To plan a food science investigation.	**NEA 1 – Investigate** LI: To carry out an effective food science investigation.	**NEA 1 – Investigate** LI: To carry out an effective food science investigation.	**NEA 1 – Analysis and Evaluation** LI: Analyse and evaluate a food science experiment.	**Interleaving** LI: Recall and reflect on Y9 – Y10 content	**NEA 2 – Research and planning** LI: To complete effective research and brief analysis.	**NEA 2 – Research and planning** LI: To complete effective research and brief analysis.	**NEA 2 – Research and Analysis** LI: To analyse dishes for suitability and identify key skills.	**NEA 2 – Research and analysis** LI: To analyse dishes for suitability and identify key skills.
		Bank hol Mon				Mock 1		Mock 1			Data Day Monday		Planning Day Friday
Cycle 2	**W/C 07/12**	**W/C 14/12**	**W/C 04/01**	**W/C 11/01**	**W/C 18/01**	**W/C 25/01**	**W/C 01/02**	**W/C 08/02**	**W/C 22/02**	**W/C 01/03**	**W/C 08/03**	**W/C 15/03**	**W/C 22/03**
	NEA 2 – Practical Skills LI: Demonstrate a range of technical **skills.**	**NEA 2 – Practical Skills** LI: Demonstrate a range of technical **skills.**	**NEA 2 – Practical Skills** LI: Demonstrate a range of technical **skills.**	**NEA 2 – Practical Skills** LI: Demonstrate a range of technical **skills.**	**NEA 2 – Planning** LI: Be able to select and plan an appropriate dish to respond to the brief.	**NEA 2 – Practical Skills/Making** LI: Execute a range of technical skills.	**NEA 2 – Practical Skills/Making** LI: Execute a range of technical skills.	**NEA 2 – Evaluation and analysis** LI: Carry out testing and analysis of the final dishes.	**NEA 2 – Evaluation and analysis** LI: Carry out testing and analysis of the final dishes.	**NEA 2 – Evaluation and analysis** LI: Carry out testing and analysis of the final dishes.	**Interleaving** LI: Recall and reflect on GCSE content – What do I need to know?	**Food nutrition and health** (illuminate pg 325 – 334) LI: Apply knowledge of food nutrition and health.	**Nutritional needs and health** (illuminate pg 38 - 70) LI: Apply knowledge of nutritional needs.
					Mock 2		Mock 2				Data Day Tuesday		Planning Day Friday
Cycle 3	**W/C 12/04**	**W/C 19/04**	**W/C 26/04**	**W/C 03/05**	**W/C 10/05**	**W/C 17/05**	**W/C 24/05**	**W/C 07/06**	**W/C 14/06**	**W/C 21/06**	**W/C 28/06**	**W/C 05/07**	**W/C 12/07**
	Diet, nutrition and health (illuminate pg 70 - 77) LI: Demonstrate knowledge of diet, nutrition and health. H/W Revision – Cooking of food nd heat transfer (illuminate pg 70 - 77)	**Functional and chemical properties of food** (illuminate pg 105 - 140) LI: What are the functional and chemical properties of food?	**Food spoilage and contamination** (illuminate pg 158 - 201) LI: What are food spoilage and contamination ?	**Principles of food safety** (illuminate pg 158 - 201) LI: What are the key principles of food safety?	**Factors affecting food choice** (illuminate pg 202 - 220) LI: What factors effect food choice? Bank hol Mon Exams Commence	**British and international cuisine** (illuminate pg 237 - 247) What are British and international cuisines?	**Environmental impact and sustainability of food** (illuminate pg 255 - 284) What are the Environmental impacts and sustainability issues in food?	**GCSE Exam 07/06 Lessons Complete.**					School Closes to Scholars 13/07