



How does this unit link to prior learning?

In Year 10 you began to learn and practice some of the essential skills for GCSE food in preparation for your NEA 1 and NEA 2 task. This included completing food science experiments and preparing, cooking and serving a range of dishes. You have also covered all four theory topics in preparation for your written exam.

What will you be learning about?	How does this link to the wider curriculum?
KNOWLEDGE: We will understand and respond to both NEA 1 and NEA 2 tasks set by the exam board. SKILLS: I will develop a variety of technical cooking skills in preparation for NEA 2 and complete my food science experiment for NEA 1.	The Food & Nutrition curriculum supports British Values by encouraging teamwork and decision-making (democracy), following food safety rules (rule of law), developing independence through cooking (individual liberty), respecting others in practical work (mutual respect), and understanding diverse diets and cultures (tolerance).

We will develop our learning each week by focusing on:

1. Welcome to NEA 1 –	RAG	7. Theory lesson – Vegan and Vegetarian Diets	RAG
- Breakdown of controlled assessment and marking scheme. - Share WAGOLL examples - Practice marking exemplar work.		NEA 1 – Investigation section - Pupils will begin the plan what experiments they plan on completing to respond to task. Need to identify what variables they will be testing.	
2. Theory lesson – International Cuisines research task.		8. Theory lesson – Eggs (function, cooking and nutrition)	
Food Science – Recap key concepts in preparation for NEA1.		NEA 1 – NEA 1 Experiments (to be completed over 3 lessons). Pupils to complete 3-4 experiments in response to the task.	
3. Theory lesson – Factors affecting food choices.		9. Theory lesson –	
Food Science – Mini Mock NEA 1 (Best biscuit experiment and evaluation). Practice using Star diagrams, ranking and colour charts and hedonic scales.		NEA 1 – Analysis section – review results and explain what happened. Use photographs to support this section.	
4. Theory lesson – Food science		10. NEA 1 – Evaluation section – complete evaluation of the experiment and findings. Refer to hypothesis and brief. Hand in all work for moderation/markings	
NEA 1 – Share NEA task set by the exam board. Mind map potential ideas.		11. NEA 1 – Complete any outstanding sections of NEA. Hand in all work for moderation/markings	
5. Theory lesson – Prior Knowledge recap to support with NEA 1.		PRACTICAL session – Preparation for NEA 2	
NEA 1 – Research section - Computer room booked – pupils to start their initial research section (2 lessons on research)			
6. Theory lesson – Herbs and Spices		12. Theory lesson –	
NEA 1 – Complete hypothesis for NEA 1 task and write up on the computer.		- Revision for Year 11 Mock - Teacher Feedback & GAP tasks.	
Investigate potential recipes which could be used for their experiments.			

Key vocabulary

Planning	Variable	Cost	Evaluation	Research	Sensory Evaluation	Prediction	Timings	Adaptions	Cost
Food science	Nutrition	Plan	Analyse	Knife skills	Hypothesis	Nutrition	Food safety	Food provenance	Testing

How will this help you in the future?

KS4	Beyond LHS
Strengthens practical cooking skills for NEA tasks and GCSE exams. Improves ability to plan, prepare, and present dishes under timed conditions.	Provides essential life skills for independent living, including meal planning and budgeting. Supports progression into careers in hospitality, catering, nutrition, and food technology.