

KS4 – Year 11 – Food and Nutrition

Term	Topic Titles	Brief Overview
1	Food spoilage and contamination.	Personal hygiene, bacterial contamination and food poisoning, micro-organisms in food production, buying and storing food, preparing cooking and serving food.
	Factors affecting food choice	Factors to include cost, cultural influences and religious beliefs, time, lifestyle, availability, ethics and moral beliefs.
	Functional and chemical properties of food.	Use of proteins, fats and oils, carbohydrates and raising agents in the production of recipes. Understanding the food science behind the properties.
	Actual NEA1	Choice of 3 tasks. Food science research, planning experiments and execution, recording results, conclusions and analysis. 15% of final grade completed during October to November.
	Mock Exam	November Mock Exam week Students will practise revision strategies and revise ready for their Mock Exam
2	Actual NEA2 35% of final grade January to April	20 hours of supervised time to complete an in depth study chosen from 3 tasks. This includes research, recipe ideas, 3-4 trial dishes, a timeplan, 3 hour practical exam and final evaluations. 20 hours, 20 pages
	Sustainability	Food sources, food and the environment and sustainability.
	Food labelling and marketing	The law and food labelling.
	Additives and fortification	Artificial and natural additives and their uses. Fortification by law and voluntarily.
3	Revision and Exam skills	<i>Revision will cover all aspects of the course</i>