



Topic name	Term	Skills developed	Prior learning	Next link in curriculum
Introduce NEA 1 released in September	Autumn	Understanding the task chosen	This year is about application of knowledge gained from throughout the previous Key stages	Analysis of the task
Analysis of task and research	Autumn	Researching the information required to complete the task	Food investigation into fats and cooking of burgers	Hypothesis and investigation choice.
Create a hypothesis and plan four investigations	Autumn	- Understand the research gained - Create a hypothesis to test - Create four investigations that will prove/disprove the hypothesis and complete the task.	Function and characteristics of ingredients	Analysis and evaluation of results
Analyse and evaluate the results of the investigations	Autumn	Show understanding of the results gained from the investigations and evaluate against research.	- Food investigation into fats and cooking of burgers - Function and characteristics of ingredients	NEA 2
Introduce NEA 2 released in November	Winter	Look at options and choose scenario for NEA 2	Food investigations and skills practicals. Research tasks through KS3	Analyse task chosen
Analyse chosen task and create research plan	Winter	Decide what, why and where from research is needed.	Previous research eg food sourcing /supermarket survey	Carry out research
Carry out research and analyse findings	Winter	Analyse research gained from both primary and secondary sources, detailing the main aspects to concentrate on to complete the task.	Previous research eg food sourcing /supermarket survey	Generate possible dishes list
Create a list of possible dishes	Winter	- Create a list of 8-12 possible dishes that could be used to complete the task - Identify the skills needed to make each dish and why it suits the task	Previous practicals which show the principles of food groups and their functional characteristics eg Moussaka Caramel Shortbread	Choose ¾ to make as skills task



Choice of dishes for skills task	Winter	- Decide on 3-4 dishes that best suit the task and plan making. - Identify the high-level skills required to execute the dishes. - Consider how to present the dishes.	Previous practicals which show the principles of food groups and their functional characteristics eg Moussaka Caramel Shortbread	Make dishes
Make dishes that highlight practical capability of student	Spring	Practical lessons to show high-level practical skills.	Previous practicals which show high level skill characteristics eg complex dishes like Bakewell Tart	Evaluate pros and cons of skills practicals.
Evaluation of skills practicals completed. Decision on which dishes to carry forward	Spring	Show understanding of products they have made and give improvements that could be made. This will show understanding of process of making and scientific principles.	Practical preparation	Reflection on previous practicals which show high level skill characteristics eg complex dishes like Bakewell Tart
Preparation for practical exam	Spring	Plan for the practical by creating a detailed time plan to follow.	Complete the practical exam	
Practical exam	Spring	- Show practical skills - Show organisational skills and time management - Show presentation skills	Evaluate practical	
Final evaluation of practical	Spring	Evaluate the overall practical and task against dishes chose and research.	Revision for written exam	
Revision for written exam	Spring/ Summer	- Reinforce knowledge and clarify understanding of theoretical aspect of course. - Understand exam techniques to complete written questions effectively.		