

Teaching and Learning Content: Food Preparation & Nutrition

Year Group: 11

Half Term 4



NEA 2: The food preparation assessment - preparing, cooking and presenting a menu to assess knowledge, skills and understanding.
Students to carry out their practical exam.
Students to begin revision in preparation for the written exam

Home Learning:

Students are expected to complete personalised pieces of homework every week in relation to their NEA2.

Key Questions:

- How do I prepare for the practical exam?
- How do I collate evidence for my practical exam?
- How do I analyse and record results?
- How do I evaluate my practical work?
- How do I revise for my written exam?
- How do I answer long mark questions?

Diagnosis

- Retrieval activities from knowledge organisers
- Mini whiteboard activities

Therapy

- Sharing model responses to questions - starters or plenaries from homework tasks set
- DIRT tasks
- Peer to peer support

Students will:

- Be able to follow a format for the practical exam.
- Form charts from a collection of results gathered in the investigations carried out.
- Analyse to a high standard and be able to conclude upon sensory analysis.
- Evaluate their exam using photographic evidence.
- Understand how to revise.
- Understand how to answer long mark questions.

Testing

- Students will complete a test at the end of each term to ascertain knowledge retained.
- Mock exams - long mark questions associated with a set topic