

Curriculum Summary Document

Year 11 – Food & Nutrition

Module/Unit of Learning	Taught During	What will students learn?	How does this prepare students for success at GCSE?	Links to other Subjects
NEA 1: Food Investigation – Research, Testing and Analysis	Autumn Term	<p>Students complete NEA 1: the Food Investigation. They learn how to research a given ingredient, form hypotheses and design controlled tests. Practical investigations develop accuracy, repeatability and confidence in measuring, observing and recording results. Students analyse outcomes and write structured conclusions that draw evidence-based links between scientific processes and ingredient behaviour.</p> <p>PPEs support development of exam-technique and help students evaluate strengths and gaps across the written paper.</p>	Students develop the investigative habits required for GCSE success. NEA 1 builds proficiency in scientific method, hypothesis testing, data interpretation and evidence-based conclusions. These skills directly support extended responses in the written exam.	<p>Oracy: developing precise spoken explanation</p> <p>Science: experimental method, variables and food chemistry</p> <p>Mathematics: timing, scaling and data interpretation</p> <p>Geography: provenance and sustainability</p> <p>English: structured argument, evaluation and extended writing</p>
NEA 2: Food Preparation Task – Planning, Three-Course Meal and Evaluation	Spring Term	<p>Students complete NEA 2: the Food Preparation Task. They research a given brief, plan a three-course menu and justify choices using nutrition, commodity knowledge and functional properties. During the practical exam, students apply high-level organisation, timing and technical control. They evaluate dishes using sensory language, nutritional analysis and evidence-based reasoning.</p> <p>This term builds independence and confidence in producing complex dishes to GCSE standard.</p>	Students strengthen practical precision, organisation, justification and evaluative writing. NEA 2 mirrors the demands of the GCSE written and practical elements, preparing students to apply knowledge under timed conditions and justify decisions clearly.	<p>PSHE: food choices, wellbeing and ethical considerations</p>
Final GCSE Preparation and Examination Readiness	Summer Term	<p>Students consolidate all GCSE content from Years 10 and 11. They strengthen understanding of nutrition, food science, food choice, provenance and food safety through targeted revision. Students practise structured responses, working with command words such as explain, analyse, evaluate and justify.</p> <p>Final preparation focuses on exam-paper strategy, interpreting data and applying knowledge across unfamiliar contexts.</p>	Students refine high-level exam skills, including retrieval, comparison, extended reasoning and application of technical vocabulary. Revision and exam-practice tasks reinforce the disciplinary habits required for strong GCSE performance.	

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