

Curriculum Map		Subject	Food	Year	11	
Unit	Summary	Skills	Assessment	British Values and SMSC	Career links	Cross-curricular links
NEA1 preparation and research	The NEA1 is a Food Science assessment. The students will be given a choice of two tasks – they will plan, investigate and evaluate the task.	Investigation, research, summarising, explaining, evaluating. Recall and review.	Low stakes starter questions and regular mini assessments.	Food Sourcing, Food Miles, Environmental impact. Family food values and traditions. Faith and religious diets.	Chef Catering Hospitality Food Scientist Nutritionist Dietician	Science – Nutrition and Biology PE – Nutrition and Fitness RE – Religious diets and culture. MFL – Links to foreign foods and culture.
Mocks and revision for mocks	The students will focus some of their time of revision and revision techniques at this time. The exam for food is often completed electronically.	Revision techniques	Low stakes starter questions and regular mini assessments	Food Sourcing, Food Miles, Environmental impact. Family food values and traditions. Faith and religious diets.	Chef Catering Hospitality Food Scientist Nutritionist Dietician	Science – Nutrition and Biology PE – Nutrition and Fitness RE – Religious diets and culture. MFL – Links to foreign foods and culture.
NEA2 preparation and delivery	The NEA2 requires the students to prepare, cook and present a menu which assesses their knowledge, skills and understanding in relation to the planning, preparation, cooking and presentation of food.	Investigation, research, summarising, explaining, evaluating.	Low stakes starter questions and regular mini assessments	Food Sourcing, Food Miles, Environmental impact. Family food values and traditions. Faith and religious diets.	Chef Catering Hospitality Food Scientist Nutritionist Dietician	Science – Nutrition and Biology PE – Nutrition and Fitness RE – Religious diets and culture. MFL – Links to foreign foods and culture.
NEA2 completed and revision	Revisiting all topics and ensuring confidence with exam style questions.	Revision techniques	Low stakes starter questions and regular mini assessments	Food Sourcing, Food Miles, Environmental impact.	Chef Catering Hospitality Food Scientist	Science – Nutrition and Biology PE – Nutrition and Fitness

	<ol style="list-style-type: none">1. Food commodities2. Principles of nutrition3. Diet and good health4. The science of food5. Where food comes from6. Cooking and food preparation			Family food values and traditions. Faith and religious diets.	Nutritionist Dietician	RE – Religious diets and culture. MFL – Links to foreign foods and culture.
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