

Year 11 Curriculum map		Year 11													
Month	Week Number	AQA Chapter	Topic (new declarative knowledge)	Prior knowledge needed (revisiting declarative knowledge)	Subject specific terminologies	Skills to be developed (new procedural knowledge) Add cross curricular links	Theory Lesson 1	Theory Lesson 2	Prior skills needed (revisiting procedural knowledge)	Lesson 3 - practical & Technical skills	Prior skills needed (revisiting procedural knowledge)	Cultural capital opportunities (including social/moral/spiritual/ cultural/physical)	Materials	Assessment	Homework
September	1	Chapter 12 (NEA 1)	1. Specific temperatures to control bacteria and prevent bacteria growth. 2. Correct identification of functional and chemical properties of carbohydrates, proteins and fats.	Previous knowledge of food safety and food science topics studied in year 10.	Pathogenic, micro-organisms, contaminate, high-risk foods, catalyst, enzyme, enzymic browning, oxidation, vulnerable, critical temperatures, Conductive, convection, radiation, heat transfer, palatability, chemical bonds, denaturation, coagulation, gluten formation, foams formation, gelatinisation, dextrinisation, caramelisation, plasticity, fatty acids, shortening, aeration, emulsifier and emulsification. Task analysis, prior knowledge and research techniques.	AQA NEA 1 task for 2024 / 25	L1. Introduction, Review YR 10 Mock paper, & Admin (organise folder etc.) and Consolidation & Review via Memory retrieval - Food safety (use key terms)	L2. Consolidation & Review via Memory retrieval -Food science (use key terms)	Application of task analysis skills aquired in year 10.	L3. Introduction to NEA 1 task - Opening statement and task analysis.	N/A	Discussion about perishable and non perishable foods and how they are stored. Pictorial examples of food affected by food science. Class discussion on AQA task, access to support materials (NEA 1 guide booklet and AQA NEA 1 exemplar books), and access to computers in conducting and completing secondary research in school.	PPT, worksheets, AQA NEA 1 task sheet, AQA NEA 1 exemplar book, NEA 1 guide booklet, year 10 mock papers, GCP workbook - homework.	Food safety and food science worksheet.	1. CGP FPN Workbook. (complete macronutrients - Proteins , pages 4 - 5) - <i>This would be reviewed / peer assessed as a consolidation at the start of lessons once a week.</i>
	2	Research techniques.	Previous knowledge of conducting similar secondary research in year 10.	Based on the AQA task, key terms could include; functional and chemical properties, raising agents, coagulation, denaturation, plasticity, shortening, etc.	Based on the AQA task, students will discover new knowledge of the functional and chemical properties of food via conducting secondary research.	L4. NEA 1 - Secondary research plan (list of questions / information needed).	Application of secondary research skills aquired in year 10.		L5. NEA 1 - Conduct secondary research.	N/A	Class discussion on research questions, access to support materials (NEA 1 guide booklet and AQA NEA 1 exemplar books), and access to computers in conducting and completing secondary research in school.	PPT slides, AQA NEA 1 examplar books, generic NEA 2 taskk guide booklets, AQA NEA 1 task sheets and computers.	Consolidation task - reviewing CGP homework pages. Visual assessemnt of NEA 1 (Section A) progress.	2. CGP FPN Workbook. (complete macronutrients - Fats , pages 6 - 7) - <i>This would be reviewed / peer assessed as a consolidation at the start of lessons once a week.</i>	
	3	Logical sequence of conducting and recording an investigation.	Previous knowledge of analysing & summarising research, as well as writing a hypothesis in year 10.	Investigate, experiment, data, samples, controlled variable, aim, method, sensory analysis, star profile, viscosity chart, and other key terms based on the given AQA NEA 1 task.	Logical sequence of conducting and recording an investigation as experienced in Science lessons.	L6. NEA 1 - Complete conducting secondary research.	Application of knowledge of how experiments are conducted as seen in Science lessons.	L8. NEA 1 - Demonstration of how to plan, conducting and recording an investigation by teacher.	Skill 1: General practical skills (weighing, etc), Skill 4: Use of the cooker, Skill 5: Use of equipment, Skill 6: Cooking methods and other skills based on the AQA NEA 1 task.	Modelling of investigation in-class gives equal access to all students as opposed to students having to research this for homework.	Food room, cooking equipment based on the AQA NEA 1 task, viscosity mats, pastry cutters, sensory worksheets, timer/s and camera.	Consolidation task - reviewing CGP homework pages. Visual assessemnt of NEA 1 (Section A) progress.	3. CGP FPN Workbook. (complete macronutrients - Carbohydrates , pages 8 - 9) - <i>This would be reviewed / peer assessed as a consolidation at the start of lessons once a week.</i>		
	4	Declarative knowledge here is not new, it still focus' on Logical sequence of conducting and recording an investigation.	Previous knowledge of planning, conducting and recording an investigation as per teachers demonstration in the previous lesson.	Investigate, experiment, data, samples, controlled variable, aim, method, sensory analysis, star profile, viscosity chart, and other key terms based on the given AQA NEA 1 task.	Logical sequence of conducting and recording an investigation as modelled by class teacher and as experienced in Science lessons.	L9. NEA 1 - Investigation 1 (planning).	Application of knowledge of how to conduct and record an investigation as modelled by teacher and as witnessed in Science lessons.	L10. NEA 1 - Investigation 1 (Practical experiment) Conducting and recording Investigation 1.	Skill 1: General practical skills (weighing, etc), Skill 4: Use of the cooker, Skill 5: Use of equipment, Skill 6: Cooking methods and other skills based on the AQA NEA 1 task.	Access to ingredients and equipment including timers / camera for recording investigation.	Food room, cooking equipment based on the AQA NEA 1 task, viscosity mats, sensory worksheets, timer/s and camera.	Consolidation task - reviewing CGP homework pages. Visual assessemnt of NEA 1 (Section A & B) progress.	4. CGP FPN Workbook. (complete micronutrients - Vitamins (fat soluble) , pages 10) - <i>This would be reviewed / peer assessed as a consolidation at the start of lessons once a week.</i>		
October	5	Recording and interpretation of data.	Previous knowledge of analysing an investigation and reviewing a hypothesis in year 10.	The following in addition to the above; Comparison, annotation, data analysis, evaluation, sensory properties (appearance, texture, taste, aroma and sound), hypothesis review, and aim/ focus for next investigation.	Recording and interpretation of data from the investigation, as modelled by the teacher in a previous lesson and as experienced in Science lessons.	L11. NEA 1 - Investigation 1 (Experiment analysis, Interpretation of data & evaluation).		Application of knowledge on how to conduct and record an investigation as modelled by teacher and as witnessed in Science lessons.	L13. NEA 1 - Investigation 2 (Practical experiment) Conducting and recording Investigation 2.	Skill 1: General practical skills (weighing, etc), Skill 4: Use of the cooker, Skill 5: Use of equipment, Skill 6: Cooking methods and other skills based on the AQA NEA 1 task.	Access to photographs via Google classroom (via teacher download), ingredients and equipment including timers / camera for recording investigation.	Food room, cooking equipment based on the AQA NEA 1 task, viscosity mats, pastry cutters, sensory worksheets, timer/s and camera.	Consolidation task - reviewing CGP homework pages. Visual assessemnt of NEA 1 (Section B) progress.	5. CGP FPN Workbook. (complete micronutrients - Vitamins (water soluble) , page 11) - <i>This would be reviewed / peer assessed as a consolidation at the start of lessons once a week.</i>	

Year 11 Curriculum map														
							L14. NEA 1 - Investigation 2 (Experiment analysis, Interpretation of data & evaluation).	L12. NEA 1 - Investigation 2 (planning).		L15. NEA 1 - Investigation 3 (planning).				6. CGP FPN Workbook. (complete micronutrients - Minerals, fibre & water , pages 12 - 13) - <i>This would be reviewed / peer assessed as a consolidation at the start of lessons once a week.</i>
	6		Same as above.	Same as above.	Same as above.	Same as above.	L16. NEA 1 - Investigation 3 (Practical experiment) Conducting and recording Investigation 3.			L17. NEA 1 - Investigation 3 (Experiment analysis, Interpretation of data & evaluation).				7. CGP FPN Workbook. (complete - Healthy eating guidelines, page 14) - <i>This would be reviewed / peer assessed as a consolidation at the start of lessons once a week.</i>
	7		Same as above.	Same as above.	Same as above.	Same as above.								
Half term														
November	1		Concise evaluation and interpretation of data.	Previous knowledge from year 10 of analysing and evaluating the overall data from all the investigation to write a final summary.	Conclusion, review hypothesis, appropriate, relevant, findings, functional and chemical properties of food ingredients.	Interpretation, analysis and evaluation of an overall collection of data to write a final conclusion and summary. Application of writing skills from English lessons.	L18. NEA 1 - Final analysis and evaluation (summary & conclusion with bibliography).		Application of writing skills in writing a final summary and conclusion of the NEA 1 investigation.	L20. NEA 1 - Completion and submission of NEA 1.	N/A		Consolidation task - reviewing CGP homework pages. Visual assesemnt of NEA 1 progress (teacher to give generic feedback).	8. CGP FPN Workbook. (complete - Nutritional needs , page 15) - <i>This would be reviewed / peer assessed as a consolidation at the start of lessons once a week.</i>
	2	Chapter 10 (Environmental impact & sustainability)	Where food comes from and the different ways in which they are grown.	Prior knowledge of where food comes from in KS 1 & 2, as well as from Geography lessons in KS 3 or 4.	Food provenance, pesticides, grown / reared / caught and gathered ingredients, intensive farming, organic farming, genetic modification, organic matter (manure), poly-tunnel, seasonality, livestock, fallow, hydroponic farming.	Identification and groupings of various cartogries of food. Debate about the advantages and disadvantages of different farming methods (intersive, organic and Genetic modification farming).	L21. Food provenance - Environmental Impact - Food sources (Intro & Crops - intensive & organic farming systems).	L19. NEA 1 - Completion of final analysis and evaluation (summary & conclusion with bibliography).	Correct identification of how and where foods come from, other than from the supermarket.	L22. Food provenance - Environmental Impact - Food sources (Advantages & Disadvantages of GM & Seasonal foods).	N/A	Discussion of different foods (fruit and vegetables) as well as animals / poultry; grown, reared, gathered and caught. Also, debate about the different farming systems gives students a better understanding to farming logos as well as which foods are healthy e.g. free range eggs over eggs from caged hens.	PPT, textbooks, worksheets, CGP workbook - homework.	9. CGP FPN Workbook. (complete - Diet-related health problems , pages 16 - 17) - <i>This would be reviewed / peer assessed as a consolidation at the start of lessons once a week.</i>
	3		Factors affecting climate change.	Prior knowledge of factors affecting climate change from news articles, Geography and Science lessons in KS 3 or 4.	Climate change, greenhouse gases, non-renewable energy, fossil fuels, deforestation, landfill site, gales, hurricanes, food miles, carbon footprint.	Environmental issues associated with food production and the impact of food production on climate change.	L23. Food provenance - Environmental Impact - Food sources (Crops - intensive & organic farming systems).		The ability to identify causes of climate change and to state how food production could prevent / reduce the effects of climate change.	L25. Food provenance - Environmental Impact - Sustainability of food (Food security & Fair trade).	N/A	Discussion of the effects of climate change with examples from around the world as presented in the PPT.	PPT, textbooks, worksheets, CGP workbook - homework.	10. CGP FPN Workbook. (complete - Energy needs , page 18) - <i>This would be reviewed / peer assessed as a consolidation at the start of lessons once a week.</i>
	4	Chapter 11 (Processing & production)	Renewable and non-renewable resources.	Prior knowledge of sustainable & unsustainable materials (renewable and non-renewable resources), from news articles, DT, Geography and Science lessons in KS 3 or 4. Also, prior knowledge of primary food processing from KS 2.	Food security, sustainability, fairtrade, trawling, habitat, ecology, by-catch, over fishing, primary processing, secondary processing, milling, nutritional modification, fortification, food additives.	The importance of sustainability in ensuring adequate food security, and how processing of food affects the sensory and nutritional properties of food ingredients.	L26. Food provenance - Environmental Impact - Sustainability of food (sustainable fishing etc.).	L24. Food provenance - Environmental Impact - Food & the environment (Effects of food production on the environment, Food miles etc.).	Correct identification of how food is processed (primary and secondary), and the importance of fortification and the use of additives.	L27. 1- Food provenance - Food processing and production - (Primary & secondary processing, additives and fortification). 2 - Revision - How to answer 6, 8, 9, 12 & 14 marker questions.	N/A	Awareness of foods that are fortified with nutrients and why some food additives are bad for our health (giving students a better understanding to which snacks and drinks are healthy and which are not).	PPT, textbooks, worksheets, <i>physical examples of primary and secondary processed foods, snacks containing additives and fortified breakfast cereals</i> , CGP workbook - homework.	11. 1 - Revision pack 1 (<i>selected past papers & CGP pages 58 - 72</i>). 2 - CGP FPN Workbook. (complete - Food provenance, pages 46 - 57) - <i>This would be reviewed / peer assessed as a consolidation at the start of lessons once a week.</i>
December	5		N/A	N/A	N/A	N/A	Year 11 Mocks		N/A	Year 11 Mocks	N/A	N/A	N/A	12. Revision pack 1 (<i>selected past papers & CGP pages 58 - 72</i>).
	6	Chapter 13 (Written exams - mocks)	N/A	N/A	N/A	N/A	Year 11 Mocks	Year 11 Mocks	N/A	Year 11 Mocks	N/A	N/A	N/A	14. Revision pack 1 (<i>selected past papers & CGP pages 58 - 72</i>).
	7	Chapter 12 (NEA 2)	This would be determined by the AQA NEA 2 task given.	Previous knowledge of writing and opening statement and completing a task analysis as done in year 10.	Based on the AQA NEA 2 task chosen, but would include; Research, plan, prepare, present, suitable, skills, etc.	AQA NEA 2 task for 2023 / 24.	Year 11 Mocks		Application of task analysis skills acquired during the NEA 1 task, as well as in year 10.	L28. Introduction to to NEA 2 - Discussion & selection of task (Opening statement, Task analysis & list of research questions).	N/A	Class discussion on tasks, access to support materials (NEA 2 guide booklet and AQA NEA 2 exemplar books).	PPT, worksheets, AQA NEA 2 task sheet, AQA NEA 2 exemplar book, NEA 2 guide booklet, and GCF workbook - homework.	15. 1 - Create an annotated moodboard based on chosen NEA 2 task. 2 - CGP FPN Workbook. (complete - Nutritional analysis , pages 19 - 20) - <i>This would be reviewed / peer assessed as a consolidation at the start of lessons once a week.</i>
Christmas holidays														

Year 11 Curriculum map																	
						Based on the AQA task, students will discover new knowledge based on the chosen AQA NEA 2 task via planning & conducting research.											
January	1	Chapter 12 (NEA 2)	Determined by Mock paper mark scheme, and AQA NEA 2 task.	Recap of previous knowledge based on the mock paper, as well as year 10 knowledge of conducting primary research.	Based on the AQA task, key terms could include; distinctive features of a specific cuisine, specific nutritional need (diet related disease) and specific dietary group's need, etc.		L29. Mock review & redraft.			Application of primary research skills acquired in year 10.	L31. NEA 2 - Secondary Research - planning - (To list down what needs to be researched).	N/A		Class / group discussion on research questions, and access to support materials (NEA 2 guide booklet and AQA NEA 2 exemplar books).	Marked mock papers and mark scheme. PPT, AQA NEA 2 task sheet, AQA NEA 2 exemplar book, NEA 2 guide booklet, and GCP workbook - homework.	Review of mock papers, consolidation task - reviewing CGP homework pages. Visual assesment of NEA 2 (Section A) progress.	16. CGP FPN Workbork. (complete - Planning meals for different groups , pages 21 - 22) - <i>This would be reviewed / peer assessed as a consolidation at the start of lessons once a week.</i>
	2		Determined by conducting primary research based on the chosen AQA NEA 2 task.	Previous knowledge of analysing primary research and conducting secondary research - in year 10 as well as when completing NEA 1 task in year 11.	Life stage, culinary tradition, specific diet related disease, bar graph / pie chart, analysis, market research, questionnaire / interviews, product analysis, menu analysis.	Students will discover new knowledge based on the chosen AQA NEA 2 task via conducting research.	L32. NEA 2 - Primary research analysis (Survey / interview result data, analysis & evaluation of primary research).	L30. NEA 2 - Primary Research - planning (Survey / questionnaire / interview questions & sources. <i>(To conduct primary research for homework)</i>).		Application of secondary research skills acquired in year 10.	L33. NEA 2 - Secondary research 4 (Carry out background research using Text BOOKS - NOT computer) - write information in exercise Books.	N/A		Access to support materials (NEA 2 guide booklet and AQA NEA 2 exemplar books), class / group discussion of research questions, and computers in conducting and completing	PPT, AQA NEA 2 task sheet, AQA NEA 2 exemplar book, NEA 2 guide booklet, and GCP workbook - homework.	Consolidation task - reviewing CGP homework pages. Visual assesment of NEA 2 (Section A) progress.	17. Conduct primary research - Based on chosen NEA 2 task
	3		Determined by conducting secondary research based on the chosen AQA NEA 2 task.	Previous knowledge of conducting secondary research - in year 10 as well as when completing NEA 1 task in year 11.	Potential dishes, nutritional profile, modification, cooking methods, skill level.	Students will discover new knowledge / recipes based on the chosen AQA NEA 2 task via conducting research.	L34. NEA 2 - Secondary research 2 (type-up written information from text books, add to background research using the internet - reliable sources & type up written info).			Application of secondary research & research of potential dishes skills acquired in year 10.	L36. NEA 2 - Secondary research 4 Secondary research 4 (Potentially dishes 8 to 10 different dishes).	N/A		Access to support materials (NEA 2 guide booklet and AQA NEA 2 exemplar books), and access to computers in conducting and completing secondary research in school.	PPT, AQA NEA 2 task sheet, AQA NEA 2 exemplar book, NEA 2 guide booklet, and GCP workbook - homework.	Consolidation task - reviewing CGP homework pages. Visual assesment of and verbal generic feedback of NEA 2 (Section A) progress.	18. CGP FPN Workbork. (complete - Why food is cooked & how heat is transferred , pages 23 - 27) - <i>Key questions would be reviewed / peer assessed as a consolidation at the start of lessons once a week.</i>
	4		Declarative knowledge here is not new, it still focus' on recording, interpretation of data and concise analysis & evaluation of research.	Previous knowledge of analysing and evaluating research - in year 10 as well as when completing NEA 1 task in year 11.	Summary and conclusion, review of chosen task, selection of final dishes and technical skills to demonstrate.	Based on the AQA task, students will review newly discovered knowledge via analysing research.	L37. NEA 2 - Secondary research 5 (Analysis of background research), evaluation and summary of research (primary and secondary) - List down 4 recipes to trial based upon research.	L35. NEA 2 - Secondary research 3 (complete background research using the internet - reliable sources & type up written info).		Application of research summary and selection of trial dishes acquired in year 10.	L38. NEA 2 - Completion of research and Generic feedback.	N/A		Access to support materials (NEA 2 guide booklet and AQA NEA 2 exemplar books), and access to computers in conducting and completing secondary research in school.	PPT, AQA NEA 2 task sheet, AQA NEA 2 exemplar book, NEA 2 guide booklet, and GCP workbook - homework.	Consolidation task - reviewing CGP homework pages. Visual assesment of and verbal generic feedback of NEA 2 (Section A) progress.	19. CGP FPN Workbork. (complete - Changing properties - Proteins , page 28) - <i>This would be reviewed / peer assessed as a consolidation at the start of lessons once a week.</i>
February	5		Any new declarative knowledge would be dependant on the trial recipe.	Previous knowledge of planning, preparing, cooking & presenting dishes, as well as evaluating the sensory and nutritional profile of trial dish from previous cooking lessons.	Sensory analysis (star profile), nutritional profile and analysis, review of technical skills, suitability of trial dish, and other key terms based on the given AQA NEA 2 task.	Based on the AQA task, students will develop independent cooking skills such as using equipment (e.g. pasta machine) by themselves.	L39. NEA 2 - Section B - Demonstrating technical skills - Planning of dish 1.			Application of competent cooking skills and the knowledge of how to work safely and efficiently in the food room.	L41. NEA 2 - Section B - Demonstrating technical skills - Evaluation - Dish 1.	Skills 1 to 12 depending on chosen trial recipe.		Access to ingredients for PP students, photographs via Google classroom (via teacher download), and equipment including food processors, timers / camera for recording trial dishes. Access to support materials (NEA 2 guide booklet and AQA NEA 2 exemplar books), and access to computers for analysing trial dishes in school.	Food room, cooking equipment based on the trial recipe, Ingredients for PP students, sensory, timer/s and camera. Also, PPT, AQA NEA 2 task sheet, AQA NEA 2 exemplar book, NEA 2 guide booklet, and GCP workbook - homework.	Consolidation task - reviewing CGP homework pages. Visual assesment of and verbal generic feedback of NEA 2 (Section B) progress.	20. CGP FPN Workbork. (complete - Changing properties - Carbohydrates , page 29) - <i>This would be reviewed / peer assessed as a consolidation at the start of lessons once a week.</i>
	6		SAME AS ABOVE	SAME AS ABOVE	SAME AS ABOVE	SAME AS ABOVE	L42. NEA 2 - Section B - Demonstrating technical skills - Planning of dish 2.	L40. NEA 2 - Section B - Demonstrating technical skills - Practical lesson - Dish 1.	SAME AS ABOVE	SAME AS ABOVE	L43. NEA 2 - Section B - Demonstrating technical skills - Practical lesson - Dish 2.	SAME AS ABOVE	SAME AS ABOVE	SAME AS ABOVE	SAME AS ABOVE	SAME AS ABOVE	21. CGP FPN Workbork. (complete - Changing properties - Fats & Oils , page 30) - <i>This would be reviewed / peer assessed as a consolidation at the start of lessons once a week.</i>
Half term																	
	1		SAME AS ABOVE	SAME AS ABOVE	SAME AS ABOVE	SAME AS ABOVE	L44. NEA 2 - Section B - Demonstrating technical skills - Evaluation - Dish 2.			SAME AS ABOVE	L46. NEA 2 - Section B - Demonstrating technical skills - Practical lesson - Dish 3.	SAME AS ABOVE	SAME AS ABOVE	SAME AS ABOVE	SAME AS ABOVE	SAME AS ABOVE	22. CGP FPN Workbork. (complete - Raising agents , page 31) - <i>This would be reviewed / peer assessed as a consolidation at the start of lessons once a week.</i>
March	2		SAME AS ABOVE	SAME AS ABOVE	SAME AS ABOVE	SAME AS ABOVE	L47. NEA 2 - Section B - Demonstrating technical skills - Evaluation - Dish 3.	L45. NEA 2 - Section B - Demonstrating technical skills - Planning of dish 3.	SAME AS ABOVE	SAME AS ABOVE	L48. NEA 2 - Section B - Demonstrating technical skills - Planning of dish 4.	SAME AS ABOVE	SAME AS ABOVE	SAME AS ABOVE	SAME AS ABOVE	SAME AS ABOVE	23. CGP FPN Workbork. (complete - Food safety 1, pages 32 - 33) - <i>This would be reviewed / peer assessed as a consolidation at the start of lessons once a week.</i>

Year 11 Curriculum map														
	3	Declarative knowledge here is not new, focus on justification of final three dishes.	Previous knowledge of analysing and evaluating trial dishes, selecting and justifying 3 final dishes based on year 10 mini NEA 2 project..	Justification, sensory analysis (star profile), nutritional profile and analysis, review of technical skills, suitability of trial dish, and other key terms based on the given AQA NEA 2 task.	Students will discover new knowledge / recipes based on the chosen AQA NEA 2 task by selecting and justifying three final dishes.	L49. NEA 2 - Section B - Demonstrating technical skills - Evaluation - Dish 4.		Application of selecting and justifying three final dishes acquired in year 10.	L51. NEA 2 - Section C - Selection and Justification of final three dishes.	N/A	Access to support materials (NEA 2 guide booklet and AQA NEA 2 exemplar books), and access to computers for analysing trial dishes in school.	PPT, AQA NEA 2 task sheet, AQA NEA 2 exemplar book, NEA 2 guide booklet, and GCP workbook - homework.	Consolidation task - reviewing CGP homework pages. Visual assesemnt of and verbal generic feedback of NEA 2 (Section C) progress.	24. CGP FPN Workbork. (complete - Food safety 2 , pages 34 - 35) - <i>This would be reviewed / peer assessed as a consolidation at the start of lessons once a week.</i>
	4	Declarative knowledge here is not new, focus on timeplan (dovetailing) and costing of ingredients.	Previous knowledge of costing, timeplan including dovetailing based on year 10 mini NEA 2 project..	Timeplan, dovetailing, special consideration.	Students will discover new cooking methods based on the chosen recipe for the final three dishes for the AQA NEA 2 task.	L52. NEA 2 - Section C - Costing of ingredients for final three dishes.	L50. NEA 2 - Section B - Demonstrating technical skills - (Overall analysis, Evaluation & summary of dishes & skills).	Application of costing and planning (timeplan via dovetailing) three final dishes acquired in year 10.	L53. NEA 2 - Section C - Time plan for final three dishes - (recipe printout and colour coding).	N/A	Discussion on how celebration meals (e.g. Christmas meals) are planned and served - relating to dovetail planning. Print-outs of recipes. Access to support materials (NEA 2 guide booklet and AQA NEA 2 exemplar books), and access to computers for analysing trial dishes in school.	Recipe print-out, A3 paper, highlighters, scissors, glue sticks, PPT, AQA NEA 2 task sheet, AQA NEA 2 exemplar book, NEA 2 guide booklet, and GCP workbook - homework.	Consolidation task - reviewing CGP homework pages. Visual assesemnt of and verbal generic feedback of NEA 2 (Section C) progress.	25. Complete time plan for final 3 recipes.
	5	Logical sequence of preparing, cooking and presenting three dishes in 3 hours.	Previous knowledge of preparing, cooking and presenting two dishes in 2 hours based on year 10 mini NEA 2 project..	Sensory analysis (star profile), nutritional profile and analysis, review of technical skills, suitability of final dishes, and other key terms based on the given AQA NEA 2 task.	Students will discover new cooking methods / techniques when completing the three final dishes.	L54. NEA 2 - Section D - Final 3 dishes (3 hours exam).		Application of competent cooking skills and the knowledge of how to work safely and efficiently in the food room.	L55. NEA 2 - Section E - Analysis - sensory evaluation, Nutritional profile & costing analysis of final dish - 1.	Skills 1 to 12 depending on chosen trial recipe.	Access to ingredients for PP students, photographs via Google classroom (via teacher download), and equipment including food processors, timers / camera for recording trial dishes. Access to support materials (NEA 2 guide booklet and AQA NEA 2 exemplar books), and access to computers for analysing trial dishes in school.	Food room, cooking equipment based on the final three recipes. Ingredients for PP students, sensory, timer/s and camera. Also, PPT, AQA NEA 2 task sheet, AQA NEA 2 exemplar book, NEA 2 guide booklet, and GCP workbook - homework.	Consolidation task - reviewing CGP homework pages. Visual assesemnt of and verbal generic feedback of NEA 2 (Section D) progress.	26. CGP FPN Workbork. (complete - Uses of Microorganisms , page 36) - <i>This would be reviewed / peer assessed as a consolidation at the start of lessons once a week.</i>
Easter holidays														
April	1	Declarative knowledge here is not new, focus is on writing a final evaluation, summary & conclusion.	Previous knowledge of writing a final evaluation, summary and conclusion for the NEA 2 task based on year 10 mini NEA 2 project..	Sensory analysis (star profile), nutritional profile and analysis, review of technical skills, suitability of final dishes, and other key terms based on the given AQA NEA 2 task.	Interpretation, analysis and evaluation of an overall collection of data to write a final conclusion and summary. Application of writing skills from completing NEA 1 task and from English lessons.	L56. NEA 2 - Section E - Analysis - sensory evaluation, Nutritional profile & costing analysis of final dish - 2.		Application of writing skills in writing a final summary and conclusion of the NEA 2 task.	L58. NEA 2 - Section E - Final analysis, evaluation, modification & summary. Submission of final NEA 2.	N/A	Discussion on how to modify recipes / dishes to make them healthier. Access to support materials (NEA 2 guide booklet and AQA NEA 2 exemplar books), and access to computers for analysing trial dishes in school.	PPT, AQA NEA 2 task sheet, AQA NEA 2 exemplar book, NEA 2 guide booklet, and GCP workbook - homework.	Consolidation task - reviewing CGP homework pages. Visual assesemnt of and verbal generic feedback of NEA 2 (Section E) progress.	27. CGP FPN Workbork. (complete - Food choice 1 , pages 37 - 40) - <i>This would be reviewed / peer assessed as a consolidation at the start of lessons once a week.</i>
	2	None	Previous knowledge of all the AQA specification topic list.	As per Subject specific. keywords	None	L59. NEA 2 - Revision 1 - using zig zag resources.	L57. NEA 2 - Section E - Analysis - sensory evaluation, Nutritional profile & costing analysis of final dish - 3.	Application of memory retrieval of previous topics.	L60. NEA 2 - Revision 2 - using zig zag resources.	N/A	Access to revision materials and the opportunity to revise in school.	A3 paper, revision mats, Zig zag revision materials and CGP workbook - homework.	Zig zag test papers.	28. CGP FPN Workbork. (complete - Food choice 2 , pages 41 - 45) - <i>This would be reviewed / peer assessed as a consolidation at the start of lessons once a week.</i>
May	3	None	Previous knowledge of all the AQA specification topic list.	As per Subject specific. keywords	None	L61. Revision 3 - using zig zag resources.		Application of memory retrieval of previous topics.	L63. Review of Exam pro mock.	N/A	Access to revision materials and the opportunity to revise in school.	Exam-pro mock paper and mark scheme, GCP workbook - homework.	Exam-pro Mock. Consolidation task - reviewing CGP homework pages.	29. Revision pack 2 (past papers / or Zig zag paper)
	4	N/A	N/A	N/A	N/A	Final GCSE Exams	L62. Exam pro mock.	N/A	Final GCSE Exams	N/A	N/A	N/A	N/A	Revision pack 2 (past papers / or Zig zag paper)
	5	N/A	N/A	N/A	N/A	Final GCSE Exams		N/A	Final GCSE Exams	N/A	N/A	N/A	N/A	Revision pack 2 (past papers / or Zig zag paper)
	6	N/A	N/A	N/A	N/A	Final GCSE Exams	Final GCSE Exams	N/A	Final GCSE Exams	N/A	N/A	N/A	N/A	Revision pack 2 (past papers / or Zig zag paper)
Half term														
June	1	N/A	N/A	N/A	N/A	Final GCSE Exams		N/A	Final GCSE Exams	N/A	N/A	N/A	N/A	Revision pack 2 (past papers / or Zig zag paper)
	2	N/A	N/A	N/A	N/A	Final GCSE Exams	Final GCSE Exams	N/A	Final GCSE Exams	N/A	N/A	N/A	N/A	Revision pack 2 (past papers / or Zig zag paper)

Year 11 Curriculum map															
	3	Chapter 13 (Final written exams)	N/A	N/A	N/A	N/A	Final GCSE Exams	Final GCSE Exams	N/A	Final GCSE Exams	N/A	N/A	N/A	N/A	Revision pack 2 (past papers / or Zig zag paper)
	4		N/A	N/A	N/A	N/A	Final GCSE Exams		N/A	Final GCSE Exams	N/A	N/A	N/A	N/A	Revision pack 2 (past papers / or Zig zag paper)
July	5		N/A	N/A	N/A	N/A	Final GCSE Exams		N/A	Final GCSE Exams	N/A	N/A	N/A	N/A	Revision pack 2 (past papers / or Zig zag paper)
	6		N/A	N/A	N/A	N/A	Final GCSE Exams		N/A	Final GCSE Exams	N/A	N/A	N/A	N/A	Revision pack 2 (past papers / or Zig zag paper)
	7		N/A	N/A	N/A	N/A	Final GCSE Exams		N/A	Final GCSE Exams	N/A	N/A	N/A	N/A	Revision pack 2 (past papers / or Zig zag paper)
Summer holidays															