

Subject	Y11 Core Knowledge – Autumn/Spring/Summer term	How to support students' learning
Tech - Food	<p><b>Autumn/Spring/Summer Term</b> <b>NEA -</b></p> <ol style="list-style-type: none"> <li>1. Present research in a concise and effectively communicated portfolio of work, in the form of a NEA research pack.</li> <li>2. Amend a set recipe for a stated reason, as detailed in the project brief.</li> <li>3. Prepare and cook the amended recipe, working safely and hygienically at all times.</li> <li>4. Record, present and annotate images of the cooking process, accurately and appropriately, according to the task.</li> <li>5. Analyse and evaluate demonstration of technical skill (preparation, cooking techniques and methods, and presentation skills) used during the completion of the amended dish.</li> <li>6. Analyse and evaluate the outcome of the completed dish, through annotation of photographic evidence.</li> <li>7. Plan a two-course menu that meets the requirements of the brief, considering the ingredients required.</li> <li>8. Plan a relevant and appropriate practical action plan, independently and accuracy. Work safely and hygienically at all times.</li> <li>9. Present the two-course menu, demonstrating use of technical skills (preparation, cooking techniques and methods, and presentation skills). Work safely and hygienically at all times.</li> <li>10. Record, present and annotate images of the cooking process, accurately and appropriately, according to the task.</li> <li>11. Analyse and evaluate demonstration of technical skill (preparation, cooking techniques and methods, and presentation skills) used during the completion of the amended dish.</li> <li>12. Analyse and evaluate the outcome of their completed dish, through annotation of photographic evidence.</li> <li>13. Choose, prepare and present a dish that is suitable for someone with a food-health related condition.</li> <li>14. Prepare and present the chosen recipe demonstrating use of technical skills (preparation, cooking techniques and</li> </ol>	<ul style="list-style-type: none"> <li>• <a href="https://www.foodafactoflife.org.uk/11-14-years/food-skills/">https://www.foodafactoflife.org.uk/11-14-years/food-skills/</a></li> <li>• <a href="https://www.bbc.co.uk/bitesize/topics/zrdtsbk">https://www.bbc.co.uk/bitesize/topics/zrdtsbk</a></li> </ul> <p><b>NHS – Special Diets Overview:</b></p> <ul style="list-style-type: none"> <li>• <a href="https://www.nhs.uk/live-well/eat-well/food-types/">https://www.nhs.uk/live-well/eat-well/food-types/</a></li> <li>• British Nutrition Foundation – Dietary</li> </ul> <p><b>Needs &amp; Nutrients:</b></p> <ul style="list-style-type: none"> <li>• <a href="https://www.nutrition.org.uk/">https://www.nutrition.org.uk/</a> Allergy UK – Cooking for Allergy</li> </ul> <p><b>Conditions:</b></p> <ul style="list-style-type: none"> <li>• <a href="https://www.allergyuk.org/">https://www.allergyuk.org/</a></li> <li>• <a href="https://www.food.gov.uk/safety-hygiene">https://www.food.gov.uk/safety-hygiene</a></li> <li>• <a href="https://www.food.gov.uk/business-guidance/safer-food-better-business">https://www.food.gov.uk/business-guidance/safer-food-better-business</a></li> <li>• <a href="https://www.bbc.co.uk/bitesize/guides/zgx3tyc/revision/4">https://www.bbc.co.uk/bitesize/guides/zgx3tyc/revision/4</a></li> </ul> <p><b>BBC Bitesize – GCSE Food Preparation &amp; Nutrition Revision:</b></p> <ul style="list-style-type: none"> <li>• <a href="https://www.bbc.co.uk/bitesize/subjects/zbtvxy">https://www.bbc.co.uk/bitesize/subjects/zbtvxy</a></li> </ul>

methods, and presentation skills). Work safely and hygienically at all times.

15. Record, present and annotate images of the cooking process, accurately and appropriately, according to the task.
16. Analyse and evaluate knowledge and understanding of the nutritional content of the chosen dish and its suitability for someone with a food-health related condition.
17. Analyse and evaluate the outcome of the completed dish against the requirements of the brief.

**Exam -**

18. Know and understand the command words used in the written exam.
19. Apply knowledge of Food Preparation skills, Food Nutrition and Health, Food legislation and Food provenance, Food Health and Safety, Factors affecting food choice, recipe amendment development and evaluation, and menu and action planning for completed dishes. [08]