

Curriculum information for NCFE Food and Cookery Year 11

Which exam board and course are used?	NCFE — Level 1/2 Technical Award in Food and Cookery (Qualification Number: 603/7014/2)
What curriculum topics are being covered this year?	Food preparation skills and theory are intended to be integrated into the seven sections: 1. Health and safety relating to food, nutrition and the cooking environment 2. Food legislation and food provenance 3. Food groups, key nutrients and a balanced diet 4. Factors affecting food choice (e.g. social, cultural, environmental, ethical) 5. Food preparation, cooking skills and techniques 6. Recipe amendment, development and evaluation 7. Menu and action planning for completed dishes (working to a customer brief) Year 11: – In the final year of the GCSE students will undertake one NEA project and their written exam. Students will use the knowledge they have gain in previous years to complete their NEA to their full potential. Revision lessons will also take place in Year 11 to ensure students have a secure knowledge.
How many exams have students got and what is covered in each one?	Year 11: – Mock exam in the Autumn Term and their final GCSE exam in the summer. Examined Assessment – Written exam (Worth 40% of their overall grade): 1 hour 30 minutes. Non-Exam Assessment (NEA) Worth 60% of their overall grade Externally set, internally marked, externally moderated 16 hours 30 minutes of supervised time plus 2 hours preparation/research. From October, students' will undertake a written NEA assessment, that combines their knowledge, skills and understanding in relation to the planning, preparation, cooking, presentation of food and application of nutrition related to the brief. Students will prepare, cook and present a variety of dishes, planning in advance how this will be achieved. Students will be taken off-timetable to complete their practical exams, which vary between 1.5 hours and 3.5 hours.
What should students be focusing on?	• Knowledge and information that is taught in lesson. (exam questions and quizzes) • Homework's and revision to help them retain the information and this will help the students learn how to apply the knowledge
What is the best way for parents to support students in this subject?	• Encourage your child to revise and complete work on time • Involve your child in preparing and cooking dishes at home • Attend the curriculum/ parents' evenings during the year • Quiz nights – Create a Kahoot account and you can search for quizzes <u>based on the course</u>
What websites and resources would be helpful? What wider reading would be helpful?	• TV programmes: Master Chef, The Great British Bake off and Inside the factory • Revision guides/packs: Exam specific revision guides (AQA)- available on parent pay • Website: NCFE: https://www.ncfe.org.uk/qualification-search/qualification-detail/ncfe-level-12-technical-award-in-food-and-cookery-973 • Website: BBC Bitesize: https://www.bbc.com/bitesize/subjects/zdn9jlv • Website: Seneca: https://senecalearning.com/en-GB/

Where can I get resources?	• Website: Food a fact of Life: https://www.foodafactoflife.org.uk/
Have previous students got any tips or advice for this subject?	• Practice practical skills at home. • Ensure you stay up to date with NEAs. • Attend any catch ups or revision sessions scheduled.