THOMAS ALLEYNE`S HIGH SCHOOL

LEARNING JOURNEY

OPPORTUNITY · INDIVIDUALITY · PROGRESS

To end the course students will sit their Theory exam, this will include all components that were covered in Y10.

NEA2 Exam is three hours long. Students will make their chosen dishes and any accompaniments using a time plan and the skills that they have learnt. Students will have practiced their dishes in previous lessons.

NEA2 Coursework starts, this is worth 35% of the overall qualification and involves extensive research, trailing of dishes and evaluation. Learners will be able to select from a choice of two tasks for this assessment

MAY Y11 — *JAN Y11*

CEIAG 6th Form interviews take place Jan of Y11

Final Exam · **Theory re-cap sessions** · **NEA2 Practical Exam** · **NEA2 Coursework**

In Nov/ December of Y11, students will complete a Mock paper covering all areas of Food Preparation and Nutrition theory content and some elements of practical and technical knowledge as well.

Mock Exam

Students will take part in Skills re-cap session, looking at pasta, pastry and source making as well as knife skills to prepare them for their NEA2 exam

NEA1 coursework starts assignment is released September. This is Component Assessment 1. Learners are able to select from a choice of tasks for this assessment

At the end of Year 10 all students have the opportunity to take part in our 'Great British Bake off' style competition. This is a great chance to show off technical and presentation skills

End of Year Competition

Year 11

NEA1 Coursework (Food Science)

Skills workshops

Students will develop their technical skills by working with a variety of recipes. Starting from medium skill dishes and progressing to high skills dishes.

All students will complete practical assessments through the year focusing on key skills such as Bread making and presentation.

Food Science Investigations

Students will explore all aspects of food and nutrition through ten different Food Commodities

Developing technical skills, confidence and independence

NEA Preparation

Year 10

Christmas Baking session. In the festive period before the school breaks up for Christmas students will get the chance to make a selection of Christmas sweet treats to enjoy.

Learners will make dishes that can be adapted and developed to suit their tastes and dietary needs such as Cheesy Vegetable Pasta, Quiche and Choux Pastry Profiteroles.

To end the course in Y9 Food Preparational and Nutrition students will design their own profiteroles for an Afternoon tea. Now equipped will technical skills and nutritional knowledge learners can plan their own menus.

Y9 CEIAG interviews. Students select option subjects

Students will complete Year 9 having experienced a wide range of skills within all three areas studied.

Food Preparation and Nutrition covers many scientific processes such as Aeration, denaturation, gelatinisation and the role of raising agents in a recipe. Theory is backed up by practical lessons.

Developing skills and independence

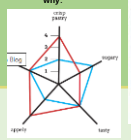
Menu Planning

Start the year in Food Preparation and Nutrition students will recap on Health and Safety in the kitchen from Y8 and refamiliarize themselves with the Eatwell guide which has been used thought-out KS3 and KS4.

Yar 9's will start their Food Preparation and Nutrition journey by making a Swiss Roll in their first practical lesson. This is to understand the functions of the ingredients in the recipe and the process of aeration.

Foundation skills and Principles of Nutrition

Through year 9 students will explore the functions and characteristics of ingredients through different experiments. Learners will make butter for example using cream and milk to establish which works best and why.



Year 9

WELCOME

Y8 Taster Sessions / Transition days

Students spend one term studying Resistant Materials, then the second term studying Graphic Products and the third term studying Food Preparation & Nutrition. This will rotate throughout the year

Students will begin their Design & Technology learning journey by following a carousel of 3 subject areas. These include Resistant Materials, Graphic Products and Food Preparation & Nutrition