

	Substantive Knowledge	Disciplinary Knowledge	Assessment
Half-term 1	<p>Food commodities of all food groups:</p> <ul style="list-style-type: none"> - Provenance - How commodity is grown/reared and processed - Classification - Nutritional values (include sources, functions, deficiencies, excess, daily requirements) - Dietary considerations - Food science - NEA Assessment 1 practise investigation <p>Food provenance:</p> <ul style="list-style-type: none"> - Food fortification and modification - Food miles and carbon footprint - Packaging and the environment - Growing and rearing food <p>Animal welfare</p>	<ul style="list-style-type: none"> ✓ Students will cook each week. All dishes link to their theory practice and will be taken from the WJEC scheme where all dishes focus on a specific area, relevant to the topic being studied at that time ✓ understand the economic, environmental, ethical and socio-cultural influences on food availability, production processes, diet and health choices ✓ develop knowledge and understanding of the functional properties and chemical characteristics of food ✓ be able to demonstrate effective and safe cooking skills by planning, preparing and cooking a variety of food commodities whilst using different cooking techniques and equipment ✓ Students will be advised to buy food from local farmers markets, butchers and green grocers in relevance to the food miles/rearing food topics 	<p>Practical's will be judged using WJEC NEA2 practical criteria. Teacher to choose which dishes to assess.</p> <p>NEA1 science of Food practice. Enzymic browning</p> <p>Summative assessment for this topic</p> <ul style="list-style-type: none"> • Homework built to extend as well as test knowledge recall

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		<ul style="list-style-type: none"> ✓ understand the economic, environmental, ethical and socio-cultural influences on food availability, production processes, diet and health choices 	
Half-term 2	<p>Special dietary needs – students will study the diets of and the differences of:</p> <ul style="list-style-type: none"> - Vegan/vegetarian diet - Religious diets - Medical diets - Deficiencies 	<ul style="list-style-type: none"> ✓ Students will cook each week. All dishes link to their theory practice and will be taken from the WJEC scheme where all dishes focus on a specific area, relevant to the topic being studied at that time ✓ Curry ✓ Lasagne ✓ Gluten free/lactose free dishes ✓ Egg free cake ✓ Students to be aware how to adapt recipes for special dietary needs 	<p>Practical's will be judged using WJEC NEA2 practical criteria. Teacher to choose which dishes to assess.</p> <p>December practical assessment will have a Christmas theme e.g. Mince pies. Pastry making is a high skill dish and students will be aware that beef suet is in Sweet Mincemeat so not suitable for Vegan/Vegetarians. Practical assessment will be out of 45 marks so that WJEC practical criteria can be used.</p> <ul style="list-style-type: none"> • Summative assessment for this topic • Homework built to extend as well as test knowledge recall
Half term 3	<p>Nutritional needs – students will study the diets of and the differences of:</p> <ul style="list-style-type: none"> - Babies/toddlers - Teenagers 	<p>Students will learn how to use a variety of technical equipment and carry out different cooking methods and learn new techniques, i.e. pasta making/pasta machines</p>	<ul style="list-style-type: none"> • Practical's will be judged using WJEC NEA2 practical criteria. Teacher to choose which dishes to assess. • Practical assessment will be Savoury dish suitable for a Teenager with accompaniments. Brief will be given

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	<ul style="list-style-type: none"> - Early adulthood - Late adulthood 	<ul style="list-style-type: none"> ✓ understand the relationship between diet, nutrition and health, including the physiological and psychological effects of poor diet and health ✓ understand the economic, environmental, ethical and socio-cultural influences on food availability, production processes, diet and health choices 	<p>for this. Practical assessment will be out of 45 marks so that WJEC practical criteria can be used</p> <ul style="list-style-type: none"> • Theory Tests/ quizzes on each section – every 2 weeks or on change of topic • Summative theory assessments– convert to a percentage for predictive grading purpose • Homework built to extend as well as test knowledge recall
Half term 4	<p>Food spoilage</p> <p>Food storage</p> <p>Food poisoning</p> <p>Food preparation</p>	<ul style="list-style-type: none"> ✓ Students will continue to develop cooking skills by being set complex dishes from the WJEC scheme of work ✓ 	<ul style="list-style-type: none"> ✓ Practical's will be judged using WJEC NEA2 practical criteria. Teacher to choose which dishes to assess. ✓ Theory Tests/ quizzes on each section – every 2 weeks or on change of topic ✓ Summative theory assessments– convert to a percentage for predictive grading purpose ✓ Homework built to extend as well as test knowledge recall
Half term 5	<p>The science of food</p> <p>Changing properties of proteins:</p> <ul style="list-style-type: none"> - DENATURATION - COAGULATION 	<ul style="list-style-type: none"> ✓ Lemon meringue pie ✓ Fudge tart ✓ Quiche Lorraine 	<ul style="list-style-type: none"> ✓ Practical's will be judged using WJEC NEA2 practical criteria. Teacher to choose which dishes to assess. ✓ Theory Tests/ quizzes on each section – every 2 weeks or on change of topic

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	<ul style="list-style-type: none"> - AERATION <p>Changing properties of carbohydrates:</p> <p>CAMELISATION DEXTRINISATION GELATINISATION</p> <p>Changing properties of fats and oils:</p> <p>SHORTENING PLASTICITY EMULSIFICATION</p>	<ul style="list-style-type: none"> ✓ Millionaire shortbread ✓ Making a roux ✓ Bread ✓ develop knowledge and understanding of the functional properties and chemical characteristics of food as well as a sound knowledge of the nutritional content of food ✓ Making sauces 	<ul style="list-style-type: none"> ✓ Summative theory assessments— convert to a percentage for predictive grading purpose ✓ Homework built to extend as well as test knowledge recall
<p>Halt term 6</p>	<p>Mini NEA2 task</p> <p>Students will carry out a condensed version of an NEA brief to get a feel of what their main chunk of coursework will be like in Year 11. The NEA will cover:</p> <ul style="list-style-type: none"> - Research - Comparing existing products - Questionnaire and analysis 	<ul style="list-style-type: none"> ✓ Students will choose on practical dishes that link to the given brief. ✓ Prior skills and knowledge will be needed/used when trialling and developing their dishes 	<p>Final assessments:</p> <ul style="list-style-type: none"> ✓ Written exam – mock (past exam paper) ✓ Practical exam which links to NEA2 ✓ Practical’s will be judged using WJEC NEA2 practical criteria. Teacher to choose which dishes to assess.

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	<ul style="list-style-type: none">- Evaluating each trial dish- Writing a time plan for final dishes- Practical exam- Evaluation		<ul style="list-style-type: none">✓ Theory Tests/ quizzes on each section – every 2 weeks or on change of topic✓ Summative theory assessments– convert to a percentage for predictive grading purpose✓ Homework built to extend as well as test knowledge recall
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	Substantive Knowledge	Disciplinary Knowledge	Assessment
Half-term 1	<p>NEA Assessment 1: brief released September 1st</p> <ul style="list-style-type: none"> • Writing a hypothesis • Carrying out research • Carrying out an experiment • Analysing results • Understanding the functional properties / science of ingredients <p>Theory work will link to NEA 1.</p> <p>Food provenance:</p> <ul style="list-style-type: none"> - Food fortification and modification - Food miles and carbon footprint - Packaging and the environment - Growing and rearing food <p>Animal welfare</p>	<ul style="list-style-type: none"> ✓ Students will cook each week. All dishes link to their theory practice and be taken from the WJEC scheme where all dishes focus on a specific area, relevant to the topic being studied at that time ✓ Students will carry out a food investigation in relation to NEA, which will enable to test their hypothesis and put their research into action. ✓ develop knowledge and understanding of the functional properties and chemical characteristics of food as well as a sound knowledge of the nutritional content of food and drinks ✓ understand the economic, environmental, ethical and socio-cultural influences on food availability, production processes, diet and health choices ✓ Students will be advised to buy food from local farmers markets, butchers and green grocers in relevance to the food miles/rearing food topics 	<p>Practical's will be judged using WJEC NEA2 practical criteria. Teacher to choose which dishes to assess.</p> <p>NEA 1 to be treated as an assessment as it is worth 15% of overall grade.</p> <p>NEA 1 has been cancelled due to COVID19.</p> <p>NEA2, Practical and Coursework will be now 50% of overall marks. NEA2 is not released until 1st November 2021</p>

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<p>Half-term 2</p>	<p>NEA Assessment 2: brief released November 1st</p> <ul style="list-style-type: none"> • Research into brief • Comparing existing products on the market • Carrying out a questionnaire then analysing findings • Exploring a variety of dishes and understanding how they relate to the brief <p>Special dietary needs – students will study the diets of and the differences of:</p> <ul style="list-style-type: none"> - Vegan/vegetarian diet - Religious diets - Medical diets - Deficiencies <p>Food spoilage:</p> <ul style="list-style-type: none"> -Food spoilage -Food pathogens -Food safety -High risk foods 	<ul style="list-style-type: none"> ✓ Students will cook each week. All dishes must link to the NEA2 brief ✓ Students will learn how to use a variety of technical equipment and carry out different cooking methods and learn new techniques, which will prepare them for their practical exam - 45 marks 	<p>Practical's will be judged using WJEC NEA2 practical criteria. Teacher to choose which dishes to assess. Practical assessments will be marked out of 45 marks.</p> <p>NEA 2 to be treated as an assessment as it is worth 50% of overall grade.</p> <ul style="list-style-type: none"> • Summative assessment <p>NEA2 progress assessment with current actual and reflective predictive grade –</p> <p>Section A: Research (15 marks)</p> <p>Section B: Practical (45 marks)</p> <p>Section C: Evaluation (10 marks)</p> <p>Theory Tests/ quizzes on each section – every 2 weeks or on change of topic</p> <ul style="list-style-type: none"> • Summative theory assessment across – convert to a percentage for predictive grading purposes • Homework built to extend as well as test knowledge recall
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<p>Half term 3</p>	<p>Continue with NEA 2.</p> <ul style="list-style-type: none"> • Writing a time plan • Deciding on chosen dishes for exam and explaining reasons behind choices. Choices must be justified against brief given by WJEC. • Carry out 3 hour practical exam in exam conditions. This exam to take place in February to allow time for evaluation and marking before sent off to exam board. 	<ul style="list-style-type: none"> ✓ Students will cook each week. All dishes must link to the NEA2 brief ✓ Students will learn how to use a variety of technical equipment and carry out different cooking methods and learn new techniques, which will prepare them for their practical exam - 45 marks ✓ demonstrate knowledge and understanding of functional and nutritional properties, sensory qualities and microbiological food safety considerations when preparing, processing, storing, cooking and serving food 	<ul style="list-style-type: none"> • Practical's will be judged using WJEC NEA2 practical criteria. • Practical's to be related to brief: Recipe trials for coursework write up • NEA 2 to be treated as an assessment as it is worth 50% of overall grade. • Mock theory exam to take place 1st week back in January. • Mock practical exam to take place in Jan dependant on year 11 mock timetable • Carry out 3hour practical exam in exam conditions. This exam to take place in February to allow time for evaluation and marking before sent off to exam board.

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Half term 4	<p>Evaluate practical exam and complete NEA 2.</p> <p>Exam revision begins:</p> <ul style="list-style-type: none"> • Nutrition: food groups • Dietary needs 	<ul style="list-style-type: none"> ✓ Students will continue to develop cooking skills by being set complex dishes from the WJEC scheme of work ✓ Students will be advised to buy food from local farmers markets, butchers and green grocers in relevance to the food miles/rearing food topics 	<ul style="list-style-type: none"> ✓ Practical's to be related to brief: Recipe trials for coursework write up ✓ Theory Tests/ quizzes on each section – every 2 weeks or on change of topic ✓ Summative theory assessments– convert to a percentage for predictive grading purposes ✓ Homework built to extend as well as test knowledge recall
Half term 5	<p>Exam revision:</p> <ul style="list-style-type: none"> • Science of food • Food provenance • Food commodities • Environmental issues and packaging • Food spoilage 	<p>Demonstrations, videos, documentaries and experiments will take place to put theory lessons into context.</p> <p>i.e. food spoilage / science of food – enzymic browning experiment</p> <p>analysing packaging – students will collect a variety of food labels and explore the information provided.</p>	<ul style="list-style-type: none"> • Theory Tests/ quizzes on each section – every 2 weeks or on change of topic • Summative theory assessments– convert to a percentage for predictive grading purposes • Homework built to extend as well as test knowledge recall
Half term 6	GCSE EXAM		