



KS4 Food Curriculum





Subject on a Page

Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
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Year 10

 Food, Nutrition & Health.	 Food provenance	 Food choice.	 Food Science.	 Mock NEA: Food safety
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Year 11

 NEA 1. Food nutrition and health. Food science retrieval	 NEA 2. Food safety retrieval	 NEA 2. Food choice retrieval	 NEA 2. Food provenance retrieval	Revision
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Paper 1: Food preparation and nutrition

What's assessed?

Theoretical knowledge of food preparation and nutrition from Sections 1 to 5.

How it's assessed?

Written exam: 1 hour 45 minutes.
100 marks.
50% of GCSE.

Questions

Multiple choice questions (20 marks).
Five questions, each with a number of sub-questions (80 marks).

Non-exam assessment (NEA)

What's assessed

Task 1: Food investigation (30 marks)

Students' understanding of the working characteristics, functional and chemical properties of ingredients.

Practical investigations are a compulsory element of this NEA task. Task 2: Food preparation assessment (70 marks)

Students' knowledge, skills and understanding in relation to the planning, preparation, cooking, presentation of food and application of nutrition related to the chosen task.

Students will prepare, cook and present a final menu of three dishes within a single period of no more than three hours, planning in advance how this will be achieved.

