



<b>10</b>	<b>Knowledge</b>	<b>Tier 2 Vocabulary</b>	<b>Skills</b>	<b>Assessment</b>
<b>Autumn 1</b>	Meal planning Nutrients Time planning Chicken dissection Fish filleting	Excess Deficiency Savoury Hypothesis Adapt Evaluate	Dissecting chicken Filleting fish Gelatinisation sauces Use of dextrinisation	Paper based with some exam style long answer questions
<b>Autumn 2</b>	Dovetail planning Use of nutritional analysis Costing Portion control Dietary needs and food choices	Planning Costing Control Quality Analysis evaluate	Planning Accuracy Nutritional analysis Costing Recognising food choices	Paper based with some exam style long answer questions
<b>Spring 1</b>	Heat transfer Protein denaturation Coagulation Enzymic browning Oxidation provenance	Primary Secondary International Savoury Analysis Evaluate investigation	Where our food comes from Primary and secondary processing Understand how heat is transferred International cuisine	Paper based with some exam style long answer questions
<b>Spring 2</b>	Complete NEA1 coursework through scientific investigations set by AQA exam board	Investigation Hypothesis Variables Measure Record Analyse evaluate	Complete scientific investigations with accuracy to prove or disprove their hypothesis	Mock NEA1
<b>Summer 1</b>	Complete NEA2 coursework food preparation task set by AQA exam	Nutrition Sense Balanced Analysis Costing Control	Food preparation task Researching task, demonstrating technical skills	Mock NEA2



<b>11</b>	<b>Knowledge</b>	<b>Tier 2 Vocabulary</b>	<b>Skills</b>	<b>Assessment</b>
<b>Autumn 1</b>	Complete NEA1 coursework through scientific investigations set by AQA exam board	investigation Hypothesis Variables Measure Record Analyse evaluate	Complete scientific investigations with accuracy to prove or disprove their hypothesis as part of their final examination	AQA NEA1 to be set by AQA on 1st September
<b>Autumn 2</b>	Complete NEA2 coursework food preparation task set by AQA exam board	Nutrition Sense Balanced Analysis Costing Control improve	Food preparation task Researching task, demonstrating technical skills planning for final menu	Mock NEA2
<b>Spring 1</b>	Complete NEA2 coursework food preparation task set by AQA exam board	Time Plan Costing Analysis Sensory research Demonstrating Quality	Planning for final menu 3 hour practical exam Analyse and evaluate	Mock NEA 2 practical exam
<b>Spring 2</b>	Complete NEA2 coursework food preparation task set by AQA exam board	Time Plan Costing Analysis Sensory research Demonstrating Quality	Planning for final menu 3 hour practical exam Analyse and evaluate	AQA NEA2 practical exam