

Year 11 Food Preparation & Nutrition			
1 Focus 1: Food Investigation NEA - Term 1	<ul style="list-style-type: none"> Basic approach to the investigation and research completed on how ingredients work. A basic hypothesis stated Practical investigations show some knowledge of how ingredients work with some links to the hypothesis. Practical investigations recorded with limited explanation Some analysis of the results from the hypothesis and attempt to draw conclusions. Report demonstrates some understanding of how ingredients work and how the results can be applied when preparing and cooking food Limited use of technical language 	<ul style="list-style-type: none"> Relevant research into how ingredients work why. Explanation of how research is used to inform the investigation. Planned investigation relates to the research. A hypothesis is stated. Practical investigations show good knowledge of how ingredients work and why. Range of testing carried out to formulate results. Practical investigations recorded with good explanation using a range of methods. "Relevant interpretation and analysis of the results with conclusions of the hypothesis/investigation with some justification. Report demonstrates good understanding of how ingredients work and why. Explanation and review of how the results can be applied to preparing and cooking food" Technical language is used 	<ul style="list-style-type: none"> Detailed and relevant research into how ingredients work and why. High level of understanding shown and research used to inform practical investigations Planned and justified detailed investigation related to the research with a clear focused hypothesis Practical investigation shows detailed and high level knowledge and understanding of how ingredients work and why with clear links to the hypothesis. Wide range of testing carried out. Practical investigations are recorded and explained clearly using a range of methods. "Detailed, accurate interpretation and analysis of the results with justified conclusions for all aspects of the hypothesis/investigation. The report demonstrates an in-depth and specialist understanding of how ingredients work and why. Detailed explanation/reflection of how the results can be applied when preparing and cooking food." Accurate use of technical language
2 Food Preparation NEA - Term 2	<ul style="list-style-type: none"> Some research carried out. Trial dishes reflect research and chosen task Demonstrates technical skills and process with some accuracy to produce good dishes. Selects and uses equipment and a good review of technical skills leading to appropriate final dishes Reasons for choice includes some reference to nutrition, ingredients and cooking methods. Plan for making final dishes includes timings, food safety and some dovetailing Technical skills and processes executed with some inaccuracies. Majority of equipment used correctly. Final dishes show some demand and use of finishing techniques. Satisfactory attempt to follow time plan and application of food safety principles Nutritional analysis of the final dishes includes some conclusions with knowledge of nutrition demonstrated. Sensory testing completed with some analysis. Some costing and suggestions for improvements 	<ul style="list-style-type: none"> Relevant research carried out with analysis of dietary group, life stage or culinary tradition. Range of dishes and relevant and reflect research and chosen task Technical skills and processes executed with accuracy, including some complex technical skills to produce good quality dishes. Equipment used accurately. Good review of technical skills leading to appropriate final dishes Reasons for choice well explained in relation to the task and research. Clear logical and accurate plan for making including selecting of techniques and some dovetailing. Time plan includes appropriate timings and reference to food safety Range of technical skills competently executed including some complex skills to a very good stand in the final dishes. Equipment is appropriate and used accurately. Final dishes show complexity and challenge with appropriate finishing techniques. Good evidence of time management and use of time plan with application of food safety principles Nutritional and cost analysis is explained with conclusions and recommendations for improvement. Good knowledge of nutrition shown. Sensory testing completed with analysis and evaluation. 	<ul style="list-style-type: none"> Relevant and accurate research completed to answer the task. Detailed understanding and analysis of the dietary group, life stage of culinary tradition. Varied range of relevant dishes closely reflecting the research and chosen task Wide range of complex technical skills executed to produce excellent quality dishes. Selected and uses appropriate equipment confidently and accurately. Extensive review of technical skills leading to appropriate and justified final dishes Detailed review and full justification of the choice of final dishes related to task and research. Detailed, realistic, logical and accurate time plan with appropriate techniques for the making of the final dishes, reference to food safety and accurate dovetailing Wide range of complex technical skills and processes executed to an excellent standard in the making of the final dishes. Equipment used with precision and accuracy. Final dishes show high level of demand, complex and challenge, and a wide range of finishing techniques. All dishes are presented attractively and time is managed well. Time plan is followed closely Nutritional and cost analysis is fully explained with conclusions and creative recommendations for improvement. Accurate and excellent knowledge of nutrition demonstrated. Detailed sensory testing completed with analysis and evaluation.
3 Mock Exam	<ul style="list-style-type: none"> To achieve at least 30% in the Year 11 mock exam 	<ul style="list-style-type: none"> To achieve at least 50% in the Year 11 mock exam 	<ul style="list-style-type: none"> To achieve at least 70% in the Year 11 mock exam