



Golden Threads	Enrichment	Review and Evaluation
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	Topics & Substantive Knowledge	Disciplinary Knowledge	Assessment	Misconceptions	Key Vocabulary	Knowledge Tracking
Term 1	<p>NEA Task 1 – Food Investigation Task (15% of Final GCSE)</p> <p>NEA Task 1: Section A and B</p>	<p>Section A Research Work Concise and specific research into chosen Task.</p> <p>Section B Practical Investigation Work Practical Investigation lessons to investigate the function of ingredients in chosen Task.</p> <p>Recording your investigations</p>	Marking NEA1 work as completed by students		<p>NEA1</p> <p>Research Concise Relevant Analysis Investigation Sensory Analysis Fair Testing Evaluate</p>	<p>NEA1</p> <p>Food Science Module from Year 10 Food Investigation lessons carried out in Year 10</p>
	<p>NEA Task 1 – Food Investigation Task Ctd</p> <p>NEA Task 1: Section C</p>	<p>Section C Analysis and Evaluation Concise and relevant analysis of the results from investigation work</p>	Marking NEA1 work as completed by students			
Term 2	<p>NEA Task 2 – Food Preparation Task (35% of Final GCSE)</p> <p>NEA Task 2: Section A NEA task 2: Section B</p>	<p>Section A Research Work Concise and specific research into chosen Task. Research Product Ideas</p> <p>Section B Technical Skills Selecting FOUR ideas to make Make 4 chosen products to demonstrate skills and organisation</p>	Marking NEA2 work as completed by students		<p>NEA2</p> <p>Research Concise Relevant Analysis Organisation Preparation Cooking Presentation Evaluation</p>	<p>NEA2</p> <p>Knowledge of Cuisine, Nutrition, Lifestages from Year 10 used in Research Task Practical Skills learned in Year 10 used in Technical Skills Task</p>



	Topics & Substantive Knowledge	Disciplinary Knowledge	Assessment	Misconceptions	Key Vocabulary	Knowledge Tracking
Term 3	<p>NEA Task 2 – Food Preparation Task (35% of Final GCSE)</p> <p>NEA task 2: Section B</p>	<p>Section B Technical Skills</p> <p>Make 4 chosen products to demonstrate skills and organisation</p>	<p>Marking NEA2 work as completed by students</p> <p>Internal Assessment Full Paper Marked and Feedback given to students</p>		See above	See above
Term 4	<p>NEA Task 2 – Food Preparation Task (35% of final GCSE)</p> <p>NEA Task 2: Section C</p> <p>NEA Task 2 – Section D</p> <p>NEA Task 2 – Section E</p>	<p>Section C Planning</p> <p>Create a detailed Production Plan for upcoming three-hour practical</p> <p>Section D Three-Hour Practical</p> <p>Complete assessed Three-Hour Assessment</p> <p>Section E Analysis and Evaluation</p> <p>Complete full evaluation of your three- hour assessment</p>	<p>Marking NEA2 work as completed by students</p>		<p>Planning</p> <p>Dovetailing</p> <p>Independence</p> <p>Quality</p> <p>Punctuality</p> <p>Analysis</p> <p>Evaluation</p> <p>Nutritional Analysis</p> <p>Sensory Analysis</p>	<p>Link to working within time limits from Year 10 practical sessions.</p> <p>Link to high skill practical skills done in Year 10 practical sessions</p> <p>Link to knowledge of nutrition, sensory analysis studied in Year 10</p>



	Topics & Substantive Knowledge	Disciplinary Knowledge	Assessment	Misconceptions	Key Vocabulary	Knowledge Tracking
Term 5	<p>Exam Revision</p> <p>Module 1</p> <p>Module 2</p> <p>Module 3</p>	<p>Food Safety Revision</p> <p>Food and Nutrition Revision</p> <p>Food Science Revision</p>	Marking Practice Questions	A good mark in NEA work is only 50% of the final GCSE and a good exam protects the NEA mark.	Literacy same as each module seen in Year 10 curriculum map.	Link to everything learned in Year 10
Term 6	<p>Exam Revision</p> <p>Module 4</p> <p>Module 5</p>	<p>Food Choice Revision</p> <p>Food Provenance Revision</p>	Marking Practice Questions	A good mark in NEA work is only 50% of the final GCSE and a good exam protects the NEA mark.	Literacy same as each module seen in Year 10 curriculum map.	Link to everything learned in Year 10