

### YEAR 11 COUNTDOWN Food Preparation and Nutrition

Week	Tasks
1-5	NEA 1 – Investigation <b>15%</b> Different fats can be used when making shortcrust pastry. Explore and scientifically investigate the changes that occur when fats are used to shorten pastry. Explain scientifically what happens.
6	EBACC mocks
7 & 8	Complete NEA 1 - Analyse and evaluate your results
Half term	
1	Feedback from NEA 1 – Introduce NEA 2 – Practical task Title
2	Full Suite Mocks
3	RAG Exam Performance – Green pen and target setting
4-6	NEA 2 – Select recipes /reasons for selection
7	Set tasks for break
Christmas	
1-2	Practise chosen skills/ Time plan
3	Parents Evening
4-6	Nutritional analysis of chosen dishes
Half term	
1	<b>NEA2 – Practical Examination 26<sup>th</sup>, 27<sup>th</sup> 28<sup>th</sup> February</b>
2	Sensory Analysis/ evaluation
3	Complete all tasks for the NEA2 and submit for Assessment
4-7	Exam Preparation/techniques/Review and revision
Easter	
1-2	Revision
3 -4	Exams start
Half term	
1-2	GCSE Food Preparation and Nutrition Examination Thursday 14 <sup>th</sup> June pm <b>50%</b>