

Meadow Park: Curriculum Map 2023-2024



Key Stage	Year Group	Subject	Teacher	Programme of Study		
KS4	11	Eduqas Food Preparation and Nutrition	Mr J Worsley	Eduqas Food Preparation and Nutrition		
Autumn a		Autumn b	Spring a	Spring b	Summer a	Summer b
Topic(s)		Topic(s)	Topic(s)	Topic(s)	Topic(s)	Topic(s)
Food Commodities: The range of foods and ingredients from the major commodity groups. Principles of Nutrition: Macronutrients and Micronutrients, Water and Dietary Fibre. <u>Assessment 1: The Food Investigation 15%</u> <u>Assessment 2: The Food Preparation Assessment 35%</u>		Diet and Good Health: Energy requirement, Nutritional values and planning a balanced diet. The Science of Food: The effect of cooking on food. <u>Assessment 1: The Food Investigation 15%</u> <u>Assessment 2: The Food Preparation Assessment 35%</u>	Food Spoilage: Understanding safety principles when buying, storing, preparing and cooking food. Where food comes from: Food providence and manufacturing. <u>Assessment 1 (15%) and 2 (35%) totalling 50%</u>	Cooking and Food Preparation: Factors affecting food choice, preparation and cooking techniques and developing meals and recipes. <u>Assessment 1: The Food Investigation 15%</u> <u>Assessment 2: The Food Preparation Assessment 35%</u>	'Food preparation and Nutrition in Action' Finalise files for external examiner Prepare for examination	
Assessment Tasks		Assessment Tasks	Assessment Tasks	Assessment Tasks	Assessment Task	Assessment Tasks
<u>Assessment 1: The Food Investigation</u> <u>Assessment 2: The Food Preparation Assessment</u> One research project limited to 1500/2000 words. Two practical Eduqas set tasks. Internally assessed using Eduqas set criteria and externally moderated. 8 assessment hours in total 15%		<u>Assessment 1: The Food Investigation</u> <u>Assessment 2: The Food Preparation Assessment</u> One research project limited to 2500/3000 words. Two practical WJEC set tasks. Internally assessed using WJEC set criteria and externally moderated. 12 assessment hours in total 35%	<u>Assessment 1: The Food Investigation</u> <u>Assessment 2: The Food Preparation Assessment</u> Pupils will be complete both controlled assessments. Two practical tasks selected from a bank of four WJEC set tasks. Internally assessed using WJEC set criteria and externally moderated. 20 hours in total. 50 %	<u>Assessment 1: The Food Investigation</u> <u>Assessment 2: The Food Preparation Assessment 35%</u> Nutrition and meal planning Environmental considerations Examination revision using Examination preparation workbooks	Component 1: The principles of Nutrition One exam 1 ½ hours (Year 11`s Only)	
Personal Development		Personal Development	Personal Development	Personal Development	Personal Development	Personal Development
Mental health and ill health Tackling Stigma		Take part in formal and informal discussions/exchanges.	Take part in formal and informal discussions/exchanges.	Personal values and assertive conversation Domestic abuse and forced marriage	Health and safety inn independent contexts Taking responsibility for health choices	
Reading & Writing		Reading & Writing	Reading & Writing	Reading & Writing	Reading & Writing	Reading & Writing
Read and understand a range of texts		Read, understand and follow practical instructions before starting practical	Read about different food items	Review different menus which will help with own menu decisions	Read a range of similar recipes to come up with parallel methods	
Speaking & Listening		Speaking & Listening	Speaking & Listening	Speaking & Listening	Speaking & Listening	Speaking & Listening
Take part in formal and informal discussions/exchanges		Take part in formal and informal discussions/exchanges	Take part in formal and informal discussions/exchanges.	Take part in formal and informal discussions/exchanges	Take part in formal and informal discussions/exchanges.	
Numeracy & Mathematical Reasoning		Numeracy & Mathematical Reasoning	Numeracy & Mathematical Reasoning	Numeracy & Mathematical Reasoning	Numeracy & Mathematical Reasoning	Numeracy & Mathematical Reasoning
Weighing, Measurement and Calculations		Weighing, Measurement and Calculations	Weighing, Measurement and Calculations	Weighing, Measurement and Calculations)	Weighing, Measurement and Calculations	
Creative Media		Creative Media	Creative Media	Creative Media	Creative Media	Creative Media
Select, interact with and use ICT systems independently for a given task to meet a variety of needs i.e. Recipe searches. Qualifying information		Select, interact with and use ICT systems independently for a given task to meet a variety of needs i.e. Recipe searches. Qualifying information	Manage information storage to enable efficient retrieval – recipe database	Manage information storage to enable efficient retrieval – recipe database	Present information in ways that are fit for purpose and audience.	