


Meadow Park School - Curriculum Map 2025-2026						
Key Stage	Year Group	Subject	Teacher	Programme of Study		
KS4	11	Food and Nutrition	C.Roose	GCSE Food and Nutrition (AQA)		
Autumn a		Autumn b	Spring a	Spring b	Summer a	
Topic(s) NEA 1 completion		Topic(s) NEA 2 (planning and practice)	Topic(s) NEA 2 completion (final cook and evaluation)	Topic(s) Exam preparation (theory revision)	Topic(s) Final exam prep	Topic(s) Wrap up
Year 11						
<ul style="list-style-type: none"><li>Complete NEA 1 (released Sep by AQA)</li><li>Plan and conduct investigation, write up, analysis</li></ul>		<ul style="list-style-type: none"><li>Begin NEA 2 (brief released Nov)</li><li>Research, plan ideas, time plan</li><li>Skill-building practical (linked to chosen dishes)</li></ul>	<ul style="list-style-type: none"><li>Finalise NEA 2 planning and dishes</li><li>Practical exam (3 dishes in 3 hours)</li><li>Evaluation and write up</li></ul>	<ul style="list-style-type: none"><li>Begin revision</li><li>Thematic review: nutrition, science, food safety etc</li><li>Past paper practice</li></ul>	<ul style="list-style-type: none"><li>Targeted revision and mock exams</li><li>Practice extended questions and analysis tasks</li></ul>	<ul style="list-style-type: none"><li>GCSE exam</li><li>Post exam practical lessons, careers in food sessions</li></ul>
Assessment Tasks		Assessment Tasks	Assessment Tasks	Assessment Tasks	Assessment Task	Assessment Tasks
Complete and submit the official AQA NEA 1 investigation		Initial research and planning; time plans	Practical assessment: Final 3 hour practical exam	Mock exams, practice papers, revision quizzes	Timed practice papers and AQA style questions (teacher led and independent)	Final GCSE exam
Practical assessment: variable investigations – functional and chemical properties of ingredients		Practical assessment: testing dishes	Full evaluation write-up			
Personal Development		Personal Development	Personal Development	Personal Development	Personal Development	Personal Development
Independent project work, scientific thinking, time management		Leadership, planning, organisation	Evaluation of dishes, self-reflection, analysis of performance	Self-motivation, exam confidence, self-progress tracking	Goal setting, independence, self-assessment	Entrepreneurship, teamwork, careers thinking
Reading & Writing		Reading & Writing	Reading & Writing	Reading & Writing	Reading & Writing	Reading & Writing

Full scientific report (research, hypothesis, method, analysis, conclusion)	Annotated time plans, research logs, comparison of dishes	Evaluation of dishes, self-reflection, analysis of performance	Long-answer questions, making effective and purposeful revision notes	Extended writing, exam answer structure	Reflective journal, food careers research
Speaking & Listening	Speaking & Listening	Speaking & Listening	Speaking & Listening	Speaking & Listening	Speaking & Listening
Explaining findings to peers, discussion of processes	Class critiques, plan presentations	Peer and teacher feedback, self-assessment discussions	Peer teaching, hot seating, revision games	Collaborative revision, verbal Q&A sessions	Present projects / business pitches
Numeracy & Mathematical Reasoning	Numeracy & Mathematical Reasoning	Numeracy & Mathematical Reasoning	Numeracy & Mathematical Reasoning	Numeracy & Mathematical Reasoning	Numeracy & Mathematical Reasoning
Accurate measuring, result analysis using graphs	Ingredient scaling, timing, budgeting	Time management, budget/portion calculations	Nutritional analysis, % and ratio work, reading tables	Calculations for nutrition and food safety	Siple budgeting, costing, profit margin calculations
Creative Media	Creative Media	Creative Media	Creative Media	Creative Media	Creative Media
Charts, diagrams, report formatting using digital tools	Photography portfolios, digital mind maps, planning templates	Final portfolio / presentation board with annotated dish images	Digital flashcards, interactive quizzes, revision mind maps	Online tools (Seneca, BBC Bitesize), infographic-based learning	Design marketing materials, mock social media for food businesses