

# Curriculum Sequencing - Year 11



Year 11 Autumn Term		
<p><b>Topics covered:</b></p> <ul style="list-style-type: none"> <li>- Menu and action planning</li> <li>- Interpreting a customer brief</li> <li>- Menu planning</li> <li>- Action planning</li> <li>- Evaluating the planning and outcome of completed dishes against the requirements of a customer brief</li> <li>-</li> </ul>	<p><b>How it links to what you have studied before:</b></p> <ul style="list-style-type: none"> <li>● The main content is taught within year 10, in preparation for application to the NEA (Non-Exam Assessment) and Exam Assessment at the end of year 11.</li> </ul>	<p><b>How it links to what you will study:</b></p> <ul style="list-style-type: none"> <li>● These topics will directly help to prepare and inform for the NEA.</li> <li>●</li> </ul>
<p><b>Key words:</b></p> <ul style="list-style-type: none"> <li>● Requirements</li> <li>● Nutritional content</li> <li>● Budget</li> <li>● Seasonality</li> <li>● food-related health conditions</li> <li>● Timeline</li> <li>● Preparation</li> <li>● Characteristics</li> <li>● Sensory attributes</li> <li>● appearance/presentation</li> </ul>	<p><b>Key skills:</b></p> <ul style="list-style-type: none"> <li>● Menu planning</li> <li>● Action planning</li> <li>● Evaluating the planning and outcome of completed dishes against the requirements of a customer brief</li> </ul>	
<p><b>Assessment focus</b></p> <ul style="list-style-type: none"> <li>- Students will complete an end of term assessment focussing on the topics covered.</li> </ul> <p>AO1 - Recall knowledge and show understanding The emphasis here is for learners to recall and communicate the fundamental elements of knowledge and understanding.</p> <p>AO2 - Apply knowledge and understanding The emphasis here is for learners to apply their knowledge and understanding to real-world contexts and novel situations.</p> <p>AO3 - Analyse and evaluate knowledge and understanding The emphasis here is for learners to develop analytical thinking skills to make reasoned judgements and reach conclusions.</p> <p>AO4 - Demonstrate and apply relevant technical skills, techniques and processes The emphasis here is for learners to demonstrate the essential technical skills relevant to the vocational sector by applying the appropriate processes, tools and techniques.</p> <p>AO5 - Analyse and evaluate the demonstration of relevant technical skills, techniques and processes The</p>	<p><b>Revision tips</b></p> <ul style="list-style-type: none"> <li>● <b>Creating revision cards</b></li> <li>● <b>Focus on key words - matching definitions</b></li> <li>● <b>Use of Boost-learning (e-revision book available.)</b></li> <li>● <b>Practical cooking at home</b></li> </ul>	

emphasis here is for learners to analyse and evaluate the essential technical skills, processes, tools and techniques relevant to the vocational sector.

**Why we study it:**

Learners will develop the following knowledge that will inform future training and work in the food sector:

- an understanding of health and safety in a cooking environment and how to prepare and cook food safely
  - the importance of legislation that governs the food industry
  - where food is sourced, seasonality and food production processes
  - food groups and the role of key nutrients to maintain a healthy, balanced diet
  - factors that impact on food choice (to include health conditions, allergies and intolerances) and how dishes can be adapted
  - developing, honing and applying food preparation skills and techniques to achieve a consistent standard of the product over time
  - recipe development and amendment
  - an understanding of the importance of planning and sequencing when cooking dishes
  - effective time management
  - an understanding of how to present, decorate, garnish, evaluate and improve dishes
- The knowledge and skills gained will provide a secure foundation for careers in the food industry.

**Mastery in this subject**

- recall and apply highly relevant knowledge and understanding in a highly comprehensive manner
- analyse and evaluate to make reasoned judgements and reach well-supported conclusions
- safely and effectively demonstrate highly relevant skills, techniques and processes relevant to the sector when using a wide range of equipment and ingredients to plan, prepare and present complex dishes (including amending recipes and creating those suitable for different food-related health conditions)
- analyse and evaluate their own demonstration of relevant skills, techniques and processes relevant to the sector when planning and preparing complex, completed dishes in a comprehensive manner

<b>Year 11 Spring Term</b>		
<p><b>Topics covered:</b></p> <p>Delivery of NEA - formal assessment</p> <ul style="list-style-type: none"> <li>- Externally set, internally marked and externally moderated: <ul style="list-style-type: none"> <li>• synoptic project</li> </ul> </li> </ul>	<p><b>How it links to what you have studied before:</b></p> <p>The main content is taught within year 10, in preparation for application to the NEA (Non-Exam Assessment) and Exam Assessment at the end of year 11.</p>	<p><b>How it links to what you will study:</b></p> <p>The NEA will assess the learner's ability to effectively draw together their knowledge, understanding and skills from across the whole vocational area. The NEA will target the following assessment objectives (AOs): AO1, AO2, AO3, AO4 and AO5.</p>
<p><b>Key words:</b></p> <ul style="list-style-type: none"> <li>● Requirements</li> <li>● Nutritional content</li> <li>● Budget</li> <li>● Seasonality</li> <li>● food-related health conditions</li> <li>● Timeline</li> <li>● Preparation</li> <li>● Characteristics</li> <li>● Sensory attributes</li> <li>● appearance/presentation</li> </ul>	<p><b>Key skills:</b></p> <ul style="list-style-type: none"> <li>● NEA encourages the learner to combine elements of their learning and to show accumulated knowledge and understanding across the content areas.</li> <li>● NEA enables the learner to show their ability to integrate and apply knowledge, understanding and skills with breadth and depth. It also requires them to demonstrate their capability to apply knowledge, understanding and skills across all content areas that are being assessed.</li> <li>● Synoptic assessment encourages the learner to combine elements of their learning and to show accumulated knowledge and understanding across content areas.</li> <li>● Synoptic assessment enables the learner to show their ability to integrate and apply knowledge, understanding and skills with breadth and depth. It also requires them to demonstrate their capability to apply knowledge, understanding and skills across a range of content areas that are being assessed.</li> </ul>	
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AO4 - Demonstrate and apply relevant technical skills, techniques and processes The emphasis here is for learners to demonstrate the essential technical skills relevant to the vocational sector by applying the appropriate processes, tools and techniques.

AO5 - Analyse and evaluate the demonstration of relevant technical skills, techniques and processes The emphasis here is for learners to analyse and evaluate the essential technical skills, processes, tools and techniques relevant to the vocational sector.

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