

<b>Subject</b>	Food & Nutrition
<b>Term</b>	Rotation 1&2
<b>Duration (approx.)</b>	16 hours
<b>Module</b>	Commodities and Mini NEA2 Festival Foods

### Skills and concepts to be developed and assessed (linking to identified AOs)

AO1 Pupils will complete a mini NEA2 –on the topic of Festival foods.

Research linked to a design brief  
Possible ideas  
Reasons for choice of final dish  
Costing recipes  
Nutritional analysis (Explore food)  
Evaluating.

AO2 List of products made during year 9

Chicken and Chorizo Spanish stew  
Fish goujons and tangy mayo dip  
No cook cheesecake  
Singapore noodles  
Pasta and tomato sauce  
Samosa/spring rolls  
Tomato, basil and parmesan tartlets  
2 x own choice for the Festival food project.

AO3 Evaluation of existing food products and interpretation of food labels.

Evaluation of own and fellow pupils' products.  
Ingredient selection and justification.

### Factual knowledge to be taught and assessed (including subject specific vocabulary).

AO4 General practical skills  
Meat, Fish, Dairy,  
Cereals, Dough  
Nutritional analysis  
Sensory testing.

### Formative Assessment/key piece of work prior to end of unit:

In this module we will be assessing the following:

AO1: Designing skills  
AO2: Making skills  
AO3: Evaluating  
AO5: Food Preparation & Nutritional Knowledge.

### Summative Assessment

Pupils will complete a mini Non Exam Assessment which will require them to be assessed in the following areas.

AO1 Designing – Research in response to a design brief and development of festival food products  
AO2 Making – Pupils will be assessed against AO2 for all food products made in practical lessons

listed above along with the final dishes cooked for their mini NEA.

AO3 Evaluating – Nutritional analysis, Justification of dish selection and final evaluation of dishes including sensory testing.

AO5 Food Prep & Nutrition – The application of knowledge of food & nutrition sensory analysis, costings and nutritional analysis linked into the mini NEA.

### Building Retention: What prior learning must be built upon/revisited and how will it be assessed?

Commodities such as meat, fish, dairy and cereals will be taught in Year 9. A key focus in year 8 was the understanding of where food comes from and how it is produced. This will form the foundation for more in depth learning objectives in year 9. A mini Non Exam assessment will be undertaken to allow pupils to apply their knowledge of food & nutrition and practical skills to creating dishes in response to a given brief.

### Spelling-Punctuation-Grammar

#### How will you promote high standards within this module?

There are good opportunities to promote good standards of literacy through the use of extended writing. Pupils will have the opportunity to link their knowledge of food and nutrition into a mini non exam assessment which will require independent research, justification of dish selection and extensive evaluation.

#### Link forward: where next for the learning?

The mini non exam assessment will prepare pupils for the rigours of GCSE food & nutrition. The key nutritional knowledge will be expanded in breadth and depth to ensure pupils can cope with the style of extended answer questions within a GCSE exam paper. Practical skills will also be developed to a high level with a real focus on high quality food products.