



TERM 1 – NEA 1: Food Investigation | Sections A–C + linked theory recap

Topic Name	Term	Skills Developed	Next link in curriculum	Prior learning
Year 11 launch & NEA1 readiness	Term 1	- Recall GCSE course expectations and the investigation cycle. - Reconnect Year 10 mock NEA learning to live assessment. - Identify individual theory and practical targets.	NEA1 task release and task choice	Year 10 mock NEA1/NEA2; cumulative GCSE theory and practical skills.
NEA1 task analysis & Section A research	Term 1	- Interpret the 1 September task choices and scientific focus. - Select relevant, credible research. - Link research to functional/chemical properties and investigation variables.	Hypothesis and investigation planning	Year 10 task interpretation; food science across carbohydrates, proteins, fats, raising agents and heat transfer.
NEA1 Section B: hypothesis, planning & investigations	Term 1	- Develop a justified hypothesis and valid fair-test plan. - Control variables and collect accurate quantitative/sensory evidence. - Complete three investigation trials and improve reliability.	Section C analysis and evaluation	Year 10 mock NEA1; practical skills S1–S12; variables, controls and fair testing.
NEA1 Section C: analysis, conclusion & evaluation	Term 1	- Analyse trends, patterns and anomalies using food-science knowledge. - Reach an evidence-based conclusion. - Evaluate reliability, limitations and realistic improvements.	NEA2 readiness	Completed investigation data; functional and chemical properties; scientific writing.
Linked theory recap & Term 1 consolidation	Term 1	- Revisit functional/chemical properties, nutrition, energy and diet-related health. - Apply theory to GCSE-style questions. - Identify and address knowledge gaps before NEA2.	NEA2 Sections A–B	Year 10 Food Science; Macronutrients; Micronutrients; Diet & Health.



TERM 2 – NEA 2: Food Preparation Assessment | *Sections A–B + mock examination + linked theory*

Topic Name	Term	Skills Developed	Next link in curriculum	Prior learning
NEA2 task release, analysis & Section A research	Term 2	- Interpret the 1 November task choices and identify the target group/context. - Research nutritional needs, food choice, cuisine and provenance where relevant. - Use findings to inform dish direction.	Dish ideas and technical skill trials	Year 10 mock NEA2; food choice, nutrition, provenance and practical skills.
Linked theory: Food Safety, Food Choice & Provenance	Term 2	- Apply spoilage, contamination and food-safety principles. - Explain factors affecting food choice, cuisines and sensory evaluation. - Evaluate sustainability, food sources, processing and production.	Apply theory to NEA2 dish decisions	Year 10 Food Safety; Food Choice; Sensory Analysis; Cuisines; Provenance and Sustainability.
NEA2 Section B: dish ideas & technical trials	Term 2	- Generate and justify a range of suitable dish ideas. - Map technical skills, nutrition, suitability and sensory potential. - Complete and evaluate three technical trials using evidence to refine choices.	Section C final menu and planning	NEA2 research; Year 10 practical programme; practical skills S1–S12.
Mock examination preparation & mock	Term 2	- Retrieve and apply content across the full written specification. - Practise command words, calculations, food-science explanations and extended responses. - Demonstrate knowledge and application under timed conditions.	Mock feedback and targeted revision	All Year 10 and Year 11 theory covered to date.
Mock feedback & NEA2 next steps	Term 2	- Use question-level analysis to diagnose gaps. - Correct misconceptions and set revision targets. - Use trial evidence to confirm direction of the final menu.	NEA2 Section C	Mock results; NEA2 research and technical trials.



TERM 3 – NEA 2 Completion | Sections C–E + 3-hour practical + final submission

Topic Name	Term	Skills Developed	Next link in curriculum	Prior learning
NEA2 Section C: final menu	Term 3	- Select and justify three final dishes using research and trial evidence. - Demonstrate a broad range of technical skills. - Consider nutrition, sensory qualities and task suitability.	Dovetailed time plan	NEA2 Sections A–B; technical trial evidence.
NEA2 Section C: dovetailed time plan	Term 3	- Produce a realistic, detailed and safe 3-hour plan. - Sequence mise en place, cooking, resting/chilling/proving and presentation. - Include food-safety controls and contingencies.	Final practical preparation	Year 10 mock NEA2; confirmed final menu.
Final practical preparation & Section D practical exam	Term 3	- Rehearse critical techniques and organisation. - Produce three final dishes independently within three hours. - Demonstrate technical skill, time management, safety and presentation.	Section E sensory analysis and evaluation	All NEA2 planning, technical trials and practical skills S1–S12.
NEA2 Section E: sensory analysis & evaluation	Term 3	- Analyse final dishes using appropriate sensory evidence. - Evaluate strengths, weaknesses, technical performance and suitability. - Make justified links to research and propose specific improvements.	Final NEA completion and submission	Final dishes; sensory methods; research and task requirements.
Final NEA submission & post-NEA diagnostic revision	Term 3	- Complete authentication and submission procedures. - Shift fully to written-examination preparation. - Use mock and cumulative assessment evidence to target weakest areas.	Term 4 written examination revision	Completed NEA1 and NEA2; mock question-level analysis.



TERM 4 – Written Examination Revision | *Synoptic revision + examination technique*

Topic Name	Term	Skills Developed	Next link in curriculum	Prior learning
Revision: Food, Nutrition & Health	Term 4	- Secure recall and application of nutrients, energy, dietary needs and healthy eating. - Apply knowledge to diet-related health and unfamiliar contexts. - Practise calculations, data interpretation and extended responses.	Food Science revision	Year 10/11 nutrition learning; mock feedback.
Revision: Food Science & Food Safety	Term 4	- Explain heat transfer and functional/chemical properties precisely. - Apply spoilage, contamination and safety controls to practical and consumer scenarios. - Use fault diagnosis and food-science explanations.	Food Choice and Provenance revision	Year 10 food-science practicals; NEA1; Year 10 safety/microbiology; NEA2.
Revision: Food Choice & Food Provenance	Term 4	- Apply factors affecting food choice, cuisines and sensory evaluation. - Evaluate food sources, sustainability, processing, technological developments and food security. - Plan and answer synoptic extended responses.	Examination technique	Year 10/11 Food Choice and Provenance; NEA2 research.
Exam technique: short & long answers	Term 4	- Improve accuracy on multiple-choice and short-answer questions. - Respond precisely to command words. - Plan coherent analyse/evaluate/justify responses with evidence and conclusions.	Final synoptic assessment	Full specification and prior examination practice.
Final synoptic paper & feedback	Term 4	- Demonstrate readiness across the whole course. - Use feedback to identify final priority areas. - Create a concise targeted revision plan for the written examination.	AQA GCSE written examination	All course content; mock and ongoing assessment evidence.