

Food Preparation & Nutrition		<i>Curriculum Checkpoints: What do students know and what can they do?</i>			
Year 11					
Summative Comment		Developing	Securing	Mastering	Excelling
	NEA1 Food Investigation Task 15% of GCSE (45 marks)	Students carry out a basic investigation into a limited range of the functional and chemical properties of a commodity/ingredients for a given task.	Students investigate a range of the functional and chemical properties of a commodity/ingredients for a given task.	Students investigate a wide range of the functional and chemical properties of a commodity/ingredients for a given task.	Students investigate all of the functional and chemical properties of a commodity/ingredients for a given task.
	NEA2 Food Preparation Task 35% of GCSE (105 marks)	Students safely apply some advanced skills to a range of equipment and ingredients to plan, prepare and present dishes with some degree of complexity. Students demonstrate adequate application of food safety procedures.	Students safely and effectively apply advanced skills to a wide range of equipment and ingredients to plan, prepare and present dishes with some degree of complexity. Students demonstrate good application of food safety procedures.	Students safely and effectively apply precise and sophisticated skills when using a wide range of equipment and ingredients to plan, prepare and present complex dishes Students demonstrate very good application of food safety principles.	Students safely and effectively apply exceptional skills when using a wide range of equipment and ingredients to plan, prepare and present complex dishes Students demonstrate exceptional ability when applying food safety procedures.
	Food Preparation and Nutrition GCSE Exam 50% of GCSE 100 marks	Students will demonstrate some relevant knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition	Students demonstrate mostly accurate and appropriate knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition	Students demonstrate relevant and comprehensive knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition	Students demonstrate exceptional knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition