

HALF TERM 6 CURRICULUM CONTENT – Key Stage 4 FPN

Intent statement:

The National Curriculum FPN GCSE subject content sets out the knowledge, understanding and skills common to all GCSE specifications in FPN to ensure progression from Key Stage 3 National Curriculum requirements, and the possibility of development for further study. It provides the framework within which awarding organisations create the detail of the subject specification. GCSE specifications in FPN must reflect the subject aims and learning outcomes. In Westfield Academy, the GCSE specification in FPN equips all students with the knowledge, understanding and skills required to cook and apply the principles of food science, nutrition and healthy eating. The curriculum encourages students to cook and enables them to make informed decisions / choices about a wide range of further learning opportunities, including various career pathways, whilst developing vital life skills that enable them to feed themselves and others affordably and nutritiously, now and later in life.

Year 10

Topics	Section 2 (Chapter 5) – food science
Prior knowledge / skills	<p>Revisiting and building upon food science knowledge, and investigation skills from KS3 experiments:</p> <ul style="list-style-type: none"> ● Skills acquired from science experiments (KS3 & KS4) lessons ● Knowledge of heat transfer methods and cooking processors acquired in the Spring term ● The physical functions of protein, fats and carbohydrates ingredients in cooking ● Application of NEA 2 research & cooking skills ● Adhering to food safety principles in producing safe and nutritious dishes
Key concepts / knowledge / skills covered this half term	<p>To acquire knowledge and experiment with various food science topics:</p> <ul style="list-style-type: none"> ● To establish the physical and chemical properties of fats ● To establish the physical and chemical properties of raising agents ● To acquire skills in completing a practice NEA 1 task <p>Practical lessons and investigations to include:</p> <ul style="list-style-type: none"> ● fats experiment (own salad dressing with salad) ● chocolate roulade ● fresh pasta (from scratch) with pesto or cream sauce ● ravioli (spinach and ricotta) making pasta from scratch ● buttercream icing – piping skills
Assessment	End of topic test, mid-term whole class feedback (practical and theoretical knowledge) and end of termly written assessment

Personal Development opportunities	Students are given an opportunity to develop technical cooking skills by joining the food club which runs on Thursdays from 3-4.30pm. They are also given a recipe bank and are expected to help and or prepare dinners at home. Students are also given an opportunity to review / revise challenging topics at lunch times on Thursday in room A001.
Homework requirements	Students are given weekly homeworks to foster deepening understanding of food science topics taught. They are also given a recipe bank and are expected to help and or prepare dinners at home.

Year 11

Topics	FPN exam revision
Prior knowledge / skills	Currently writing final GCSE exams (previous knowledge of all the AQA specification topic list)
Key concepts / knowledge / skills covered this half term	Currently writing final GCSE exams (to review previous knowledge of FPN): <ul style="list-style-type: none">• Food, nutrition & health: nutrients & nutritional needs and health• Food science: cooking of food and heat transfer & functional and chemical properties of food• Food safety and principles of food safety: food spoilage and contamination & principles of food safety• Factors affecting food choice: factors affecting food choice & British and international cuisines• Food provenance: environmental impact and sustainability & processing and production• To review key vocabulary: AQA Food Preparation and Nutrition subject specific vocabulary
Assessment	Students are to submit their FPN GCSE NEA 2 task – students practise and review AQA FPN exam papers
Personal Development opportunities	Students are given various opportunities to review previous learning topics and prepare for the final GCSE exam. Revision sessions in lessons as well as on Fridays lunch time in room A001.
Homework requirements	Students are given revision topics and more practice exam papers with mark schemes.