

STMCA - NCFE Food & Cookery Curriculum Overview

Year 11 NCFE Food & Cookery

	HT1 Autumn	HT2 Autumn	HT3 Spring	HT4 Spring	HT5 Summer	HT6 Summer
BIG Q	How do food provenance, legislation and safety systems influence the food we buy and prepare?	How can I use research, nutrition and planning to begin a successful NEA response?	How can I apply practical skills, time management and nutrition knowledge to complete my NEA?	How can I refine and evaluate my NEA while strengthening the knowledge needed for the examination?	How can I apply my knowledge accurately and confidently in the final examination?	How can I review my learning and understand progression routes within food and hospitality?
Content (max 5)	- Investigate health and safety in domestic and commercial settings. - Explore food provenance and how food is produced. - Understand seasonality, processing and manufacturing. - Examine legislation and government agencies that protect consumers. - Apply provenance and safety knowledge to food choices.	- Interpret the NEA brief and identify the needs of the target group. - Use nutritional knowledge to research suitable dishes. - Plan menus, methods and a practical workflow. - Apply health, safety and food-provenance knowledge. - Begin NEA practical development and evidence.	- Refine menu choices using feedback and nutritional analysis. - Produce practical dishes safely and independently. - Use dovetailing and time management effectively. - Record observations and evaluate outcomes. - Complete the main NEA practical and written evidence.	- Complete and improve NEA evidence. - Evaluate dishes and justify modifications. - Prepare for final NEA assessment and moderation. - Revisit nutrition, ingredients, cooking methods and provenance. - Develop extended examination responses using command words.	- Apply knowledge of nutrition, ingredients and cooking methods. - Review health and safety, food provenance and legislation. - Practise analysing, evaluating and justifying decisions. - Complete timed questions and address knowledge gaps. - Sit the final external examination.	- Complete any final course administration and review. - Reflect on practical and theoretical strengths. - Explore careers and progression in food, nutrition and hospitality. - Connect learning to healthy, safe and sustainable choices. - Prepare for post-16 pathways where appropriate.
Vocabulary (max 10)	Food Provenance Arable Organic Free Range Pesticides Fertilisers Processing Manufactured Seasonality Legislation	NEA Brief Target Group Research Nutrition Menu Planning Workflow Health and Safety Provenance	Dovetailing Time Management Practical Skills Observation Sensory Analysis Modification Nutrition Presentation Analyse Evaluate	Special Dietary Needs Deficiency Excess Balanced Diet Evaluate, Explain Recommend Justify Suggest Discuss	Recall Apply Analyse Evaluate Nutrition Provenance Hygiene Cooking Method Legislation Examination	Progression Hospitality Catering Nutrition Sustainability Employability Pathway Reflection Industry Career
Catholic Link	Stewardship and Dignity of Work	Human Creativity and Dignity	Dignity of Work	Excellence and Perseverance	Excellence and Perseverance	Stewardship and Service
Careers Link	Environmental Health Officer, Food Technologist	Nutritionist, Dietician	Chef, Baker, Catering Manager	Home Economist, Food Scientist	Food and Hospitality Industries	Post-16 Food, Nutrition and Hospitality Pathways