

KS4 ATTAINMENT BAND EXPECTATIONS

Year 11 NCFE Food and Cookery

Level 1/2

	RED ATTAINMENT BAND (30%) P1	AMBER ATTAINMENT BAND (20%) P2	GREEN ATTAINMENT BAND (30%) M2	PURPLE ATTAINMENT BAND (20%) D2*
Unit 3: Exam Revision	<p>Answer all questions in exam to get p1</p> <p>Revision Topics:</p> <ul style="list-style-type: none"> • Understand the nutritional characteristics of the main nutrients • Understanding of the eat well plate and the 5 a day scheme • Be able to improve a diet and suggest modifications • Understand and explain the traffic light labelling • Discuss excess and deficiency of nutritional needs • Discuss life stage nutritional needs • Function of water and fibre 	<p>Answer all questions in exam to get p2</p> <p>Revision booklet to work through that covers all topics</p> <p>Exam 6th November 2018</p>	<p>High percentage of correct answers</p> <p>Revision booklet to work through that covers all topics</p> <p>Exam 6th November 2018</p>	<p>High percentage of correct answers</p> <p>Revision booklet to work through that covers all topics</p> <p>Exam 6th November 2018</p>
Unit 2: Understanding food	<p>6 Practical outcomes</p> <p>Task 1: Poster on food groups</p> <p>Task 2: Reference guide on seasons and availability</p> <p>Task 3: Report on factors that affect food choice</p> <p>Task 4: Cook a range of dishes</p>	<ul style="list-style-type: none"> • Describe the main food groups and sources • Explain how seasons effect food availability • Describe how social factors effect food choice 	<p>All units with a greater depth and detail</p>	<p>All units with a depth and detail, analysis and explanation</p>

	for a lunch time menu	<ul style="list-style-type: none"> • 8 Practical outcomes with evaluation • Describe how environmental factors effect food choice • Compare ingredients 		
Unit 4: Plan and produce dishes in response to a brief	<ul style="list-style-type: none"> • Plan and cook a meal for a special occasion • Identify and explain and plan for the design brief • Practical evidence • Review and produce a report on your strengths and weakness 	<ul style="list-style-type: none"> • Assess the requirements of a set brief and select a menu of dishes • Develop a plan of action and revise this with feedback • Demonstrate good practise in terms of practical skill • Apply the plan to make the meal • Assess strengths and weaknesses • Evaluate the brief 	<ul style="list-style-type: none"> • Assess the requirements of a set brief and select a menu of dishes • Develop a plan of action and revise this with feedback • Demonstrate good practise in terms of practical skill • Apply the plan to make the meal • Assess strengths and weaknesses • Evaluate the brief <p>Depth of detail, higher demand skill set</p>	<ul style="list-style-type: none"> • Assess the requirements of a set brief and select a menu of dishes • Develop a plan of action and revise this with feedback • Demonstrate good practise in terms of practical skill • Apply the plan to make the meal • Assess strengths and weaknesses • Evaluate the brief <p>Comprehensive assessment of all areas</p>
Unit 3: Exam Revision	<p>Exam re-sit Answer all questions in exam to get p1 Revision Topics:</p> <ul style="list-style-type: none"> • Understand the nutritional characteristics of the main nutrients • Understanding of the eat well plate and the 5 a day scheme • Be able to improve a diet and suggest 	<p>Answer all questions in exam to get p2 Revision booklet to work through that covers all topics Exam prep Re-submission of Unit 1,2,4 or completing any unfinished non exam assessment elements</p>	<p>High percentage of correct answers Revision booklet to work through that covers all topics Exam Prep Re-submission of Unit 1,2,4 or completing any unfinished non exam assessment elements</p>	<p>High percentage of correct answers Revision booklet to work through that covers all topics Exam Prep Re-submission of Unit 1,2,4 or completing any unfinished non exam assessment elements</p>

	modifications <ul style="list-style-type: none"> • Understand and explain the traffic light labelling • Discuss excess and deficiency of nutritional needs • Discuss life stage nutritional needs • Function of water and fibre Re-submission of Unit 1,2,4 or completing any unfinished non exam assessment elements			
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Year 11 NCFE Food and Cookery – Long Term Plan 2018-19

	Week 1 3 Sept.	Week 2 10 Sept.	Week 3 17 Sept.	Week 4 24 Sept.	Week 5 1 Oct.	Week 6 8 Oct.	Week 7 15 Oct.	Week 8 22 Oct.
Term 1	Unit 3: Exam Revision	Unit 3: Exam Revision	Unit 3: Exam Revision	Unit 3: Exam Revision	Unit 3: Exam Revision	Unit 3: Exam Revision	Unit 3: Exam Revision	Unit 3: Exam Revision
	Week 1 5 Nov.	Week 2 12 Nov.	Week 3 19 Nov.	Week 4 26 Nov.	Week 5 3 Dec.	Week 6 10 Dec.	Week 7 17 Dec.	
Term 2	Unit 3: Exam Revision 6 th November Exam	Unit 2: Understanding food	Unit 2: Understanding food	Unit 2: Understanding food	Unit 2: Understanding food	PRAG Progress week Unit 2: Understanding food	Unit 2: Understanding food	
	Week 1 7 Jan.	Week 2 14 Jan.	Week 3 21 Jan.	Week 4 28 Jan.	Week 5 4 Feb.	Week 6 11 Feb.		

