

Assessments

KS3 Food Technology

KS4 Food Preparation and Nutrition

Y7 Assessments	
Unit 1- Let's Get Cooking	Unit 2- Shape it Bake it
Interim examination for DC1	Theory- Food provenance
Practical- Picnic buns	Practical- Savoury scones
Theory- Sensory analysis	End of year examination

Y8 Assessments	
Unit 1- Baking Success	Unit 2- Making a meal of it
Practical- Pineapple Upside Down	Theory- Denaturation and coagulation
Theory- Nutrients	Y8 Mock Examination
Unit examination 1	Practical- Chilled Lemon Flan

Y9 Assessments			
	STARS Theory Assessment	STARS Practical Assessment	STARS Unit Examination Assessment
Unit 1- Cakes	Production plan Swiss roll	Swiss roll	End of Unit 1 examination assessment.
Unit 2- Principles of nutrition	Mini GCSE style project	Mini GCSE style project	End of Unit 2 examination assessment.
Unit 3- Soup and bread	Environmental impact and sustainability research	Pizza	End of Unit 3 examination assessment.
Unit 4- Pastry	Pastry investigation	Lemon meringue	End of Unit 4 examination assessment.
Other:	<ul style="list-style-type: none"> • Mock examination 1- June 2022 		

Y10 Assessments			
	STARS Theory Assessment	STARS Practical Assessment	STARS Unit Examination Assessment
Unit 1- Skills Focus	Food science-preservation.	Pasta and pasta sauce practical, designed by each student.	End of Unit 1 examination assessment.
Unit 2- Fish and Meat	Food science-extended writing emulsification in relation to mayonnaise.	Practical using the chicken breast from a chicken each student jointed and then designed their own individual recipe using the chicken breast.	End of Unit 2 examination assessment.
Unit 3- International Cuisine	Planning and designing their own Italian dish that must include a range of medium and high-level skills.	Italian dish designed by each student.	End of Unit 3 examination assessment.
Other:	<ul style="list-style-type: none"> • Mock examination 1- November 2021 • Mock examination 2- May 2022 		

Y11 Assessments
<p>In November of year 11 students begin work on their NEA (Non- Exam Assessment) 2 controlled assessment. This challenge is set by the examination board where they undertake a food preparation and nutrition challenge. Students work independently on this task, and it allows them to research, plan, trial and develop three final products which are produced in a three-hour final practical examination. Folder work records and reflects on the development of this project. This year this comprises of 50% of their final mark. There will be no NEA1 as Ofqual have made the decision to withdraw this element of the course this year due to the ongoing coronavirus pandemic.</p> <p>Following the completion of the second controlled assessment students prepare for the final written examination. The examination lasts for one hour and forty-five minutes and is in two sections. Section A is comprised of 20 multiple choice questions and section B longer response questions. The examination paper covers all aspects of the course specification.</p>
<p>Key Assessments:</p> <ul style="list-style-type: none"> -NEA 2 coursework -Mock examination 1 -Mock examination 2