

# HT4 Year Y11 Food Preparation and Nutrition

Week	Lesson Coverage	Independent Learning	GCSE Pod / Revision links
Week 1 – w/c 24th February	<b>NEA2 – Planning for the Final Menu</b> <ul style="list-style-type: none"> <li>Choose and justify dishes</li> <li>Produce a time plan</li> </ul>	Find recipes for the final 3 dishes	<a href="https://members.gcsepod.com/content?subject_id=6013&amp;exam_board_id=1010">https://members.gcsepod.com/content?subject_id=6013&amp;exam_board_id=1010</a>
Week 2 – w/c 3rd March	<b>NEA2 – Planning for the Final Menu</b> <ul style="list-style-type: none"> <li>Choose and justify dishes</li> <li>Produce a time plan</li> </ul>	Find recipes for the final 3 dishes	<a href="https://members.gcsepod.com/content?subject_id=6013&amp;exam_board_id=1010">https://members.gcsepod.com/content?subject_id=6013&amp;exam_board_id=1010</a>
Week 3 – w/c 10th March	<b>NEA2 – Planning for the Final Menu</b> <ul style="list-style-type: none"> <li>Choose and justify dishes</li> <li>Produce a time plan</li> </ul>	Practice final 3 dishes or elements of them if possible. Watch YouTube videos of how to make the dishes.	<a href="https://members.gcsepod.com/content?subject_id=6013&amp;exam_board_id=1010">https://members.gcsepod.com/content?subject_id=6013&amp;exam_board_id=1010</a>
Week 4 – w/c 17th March	<b>NEA2 – Analyse and Evaluate</b> <ul style="list-style-type: none"> <li>Carry out nutritional analysis of the three final dishes</li> <li>Analyse the cost of the three final dishes</li> </ul>	Practice final 3 dishes or elements of them if possible. Watch YouTube videos of how to make the dishes.	<a href="https://members.gcsepod.com/content?subject_id=6013&amp;exam_board_id=1010">https://members.gcsepod.com/content?subject_id=6013&amp;exam_board_id=1010</a>
Week 5 – w/c 24th March	<b>3 hour practical exam</b> <b>(Monday 24<sup>th</sup> and Tuesday 25<sup>th</sup> March)</b> <b>NEA2 – record and analyse the sensory properties of the three final practical dishes</b>	Practice final 3 dishes or elements of them if possible. Watch YouTube videos of how to make the dishes.	<a href="https://members.gcsepod.com/content?subject_id=6013&amp;exam_board_id=1010">https://members.gcsepod.com/content?subject_id=6013&amp;exam_board_id=1010</a>

<p><b>Week 6 – w/c 31st March</b></p>	<p><b>3 hour practical exam</b> <b>(Monday 31<sup>st</sup> March and Tuesday 1<sup>st</sup> April)</b> <b>NEA2</b> – record and analyse the sensory properties of the three final practical dishes</p>	<p>Practice final 3 dishes or elements of them if possible. Watch YouTube videos of how to make the dishes.</p>	<p><a href="https://members.gcsepod.com/content?subject_id=6013&amp;exam_board_id=1010">https://members.gcsepod.com/content?subject_id=6013&amp;exam_board_id=1010</a></p>
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