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**Year 11 DT – Food Curriculum explained**

This is the final year of the course where the students complete the two pieces of controlled assessment which make up 50% of the final GCSE grade. The exam is also taken at the end of year 11 and this makes up the other 50%. This is a challenging year that requires the students to understand and apply the knowledge they have learnt and be able to evaluate their practical outcomes in detail.

**Students will be taught:**

1. How to analyse a design task.
2. How to carry out relevant research that relates to the task set.
3. Understand the scientific and chemical functions of the ingredients they will be using.
4. How to design investigations that help them to prove their hypothesis.
5. How to plan and carry out three investigations that help them to answer the task set.
6. How to evaluate and analyse their results and formulate conclusions relating to relevant food science.
7. Understand how these results can be used in practical cookery.
8. Plan a range of recipes that satisfy the design task set.
9. Be able to evaluate the nutritional value of each recipe in relation to the target market.
10. Be able to use a nutritional analysis computer programme with skill.
11. Learn how to present their results in a range of forms.
12. Learn how to carry out a range of sensory analysis tests.
13. Demonstrate a range of high level technical skills during the practical exam.
14. Present all recipes creatively using recognised food presentation skills.
15. How to answer exam questions and the requirements of key terminology.
16. How to carry out a trial NEA 1 and NEA 2, by following guidelines independantly.

This curriculum builds on prior learning and enables the students to demonstrate their practical skills at their best. They will use their scientific and theoretical knowledge to answer the tasks set in depth and will learn to evaluate and analyse their outcomes to a high level.