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| Year 10 GCSE Food Preparation and Nutrition |  | | | | | |
| **Enquiry Question: What happens to food during food processing?** | | | | | | |
| **Unit 2 title: Food Processing**  Students will explore the effects of food processing on the production of food products | | | | | | |
| **Knowledge**  Students will know about… | **Application/Skills**  Students will be able to… | Vocabulary  *(Tier 2 and 3)* | Home Learning | Assessment | Extra Resources  Extended Reading | Cultural Capital |
| Food hygiene and safety – high risk foods  Health and dietary considerations  Nutritional value of protein foods  Food science – Function and chemical properties of ingredients  Preparing and cooking dishes with milk, butter, cheese and yoghurt  Food processing and production: Milk, butter, cheese, yoghurt  Sensory analysis  Food preparation techniques and cooking methods  Packaging and storage methods | Describe the different types of food processing and how they are used.  Explain how food processing may affect the nutritional content and sensory properties of food.  Explain the function and chemical properties of ingredients.  Prepare and cook using safe practices and cooking methods to produce good quality dishes.  Evaluate and modify food products | Describe  State  Define  Evaluate  Explain  Pasteurisation  Emulsion  Coagulation  denature  Commodity  Food security  Processing  Sensory analysis | Seneca learning – topics and tests  Practical evaluations  Futurechef Digital Academy tasks  GCSE ETextbook activities  Research  Recipe planning | End of unit test  Practical assessments  Recall test and quizzes | Eatwell Guide/ healthy eating  <https://www.nhs.uk/live-well/eat-well>  Culinary expertise:  [www.bbcgoodfood.com](http://www.bbcgoodfood.com)  <https://www.bbc.co.uk/food/dairy> | Spitalfields food market <https://www.spitalfields.co.uk/>  Victoria Park Farmers market <victoriaparkmarket.com/> |