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| Year 11 GCSE Food Preparation and Nutrition |  |
| **Enquiry Question:** How do ingredients work? |
| **Unit 1 – 2 title:** NEA 1 - Food Investigation task  |
| **Knowledge**Students will know about… | **Application/Skills**Students will be able to… | Vocabulary*(Tier 2 and 3)* | Home Learning | Assessment | Extra ResourcesExtended Reading | Cultural Capital |
| Research, plan of action and hypothesisFunction and chemical properties of ingredientsColour charts / sensory evaluationPlanning and carrying out food experiments – setting up a fair test Collating results  Comparison and conclusion Producing Bibliography Preparing and revising for PPE examExamination terminology | Select and use relevant sources of research to write a hypothesis. Demonstrate skills in planning and carrying out appropriate food investigations linked to the task. Collate and present my results accurately. Analyse my results, draw conclusions to confirm my hypothesis.Discuss and apply food science terminology in my results and conclusionRevise using revision tools and practice questions | DescribeDefineExplain StateDiscussEvaluateJustifyEffectiveConductHypothesis | Seneca learning – topics and test Etextbook set activitiesPractical evaluations - weekly | NEA 1 Food Investigation report - 15% of GCSE final grade – Controlled AssessmentPPE / Mock GCSE Food exam (50% of GCSE) | Eatwell Guide/ healthy eating<https://www.nhs.uk/live-well/eat-well> Food Science:<https://www.ifst.org/lovefoodlovescience/resources/carbohydrates-caramelisation><https://www.ifst.org/lovefoodlovescience/resources/fats-and-oils>Culinary expertise:[www.bbcgoodfood.com](http://www.bbcgoodfood.com) | Victoria Park market:[victoriaparkmarket.com/](https://d.docs.live.net/14ce8f05e77a7e35/FoodTechResources/Curriculum%20overviews/Website/victoriaparkmarket.com/)  |