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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 Resources  Extended Reading | Cultural Capital |
| Research, plan of action and hypothesis  Function and chemical properties of ingredients  Colour charts / sensory evaluation  Planning and carrying out food experiments – setting up a fair test  Collating results  Comparison and conclusion  Producing Bibliography  Preparing and revising for PPE exam  Examination 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 conclusion  Revise using revision tools and practice questions | Describe  Define  Explain  State  Discuss  Evaluate  Justify  Effective  Conduct  Hypothesis | Seneca learning – topics and test  Etextbook set activities  Practical evaluations - weekly | NEA 1 Food Investigation report - 15% of GCSE final grade – Controlled Assessment  PPE / 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 overviews/Website/victoriaparkmarket.com/) |