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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 ResourcesExtended Reading | Cultural Capital |
| Food hygiene and safety – high risk foods Health and dietary considerations Nutritional value of protein foodsFood science – Function and chemical properties of ingredientsPreparing and cooking dishes with milk, butter, cheese and yoghurtFood processing and production: Milk, butter, cheese, yoghurtSensory analysisFood 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 | DescribeStateDefineEvaluateExplainPasteurisation EmulsionCoagulationdenatureCommodityFood securityProcessingSensory analysis | Seneca learning – topics and testsPractical evaluationsFuturechef Digital Academy tasksGCSE ETextbook activitiesResearchRecipe planning | End of unit testPractical 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/>  |