

Year 11- Food Preparation and Nutrition (Learning Intentions Half-Term 1)

Week 1	Lesson 1 Learning Intentions	Lesson 2 Learning Intentions	Lesson 3 Learning Intentions
	<ul style="list-style-type: none"> • Understand the requirements of the Year 11 course including: <ol style="list-style-type: none"> 1. Food investigation task 2. Food preparation task 3. Final written exam. 	<ul style="list-style-type: none"> • Understand the requirements of the food investigation task including: research, plan and carry out an investigation into the working characteristics, functional and chemical properties of ingredients, record the investigation findings, analyse and evaluate results, present the food investigation task. 	<ul style="list-style-type: none"> • Pupils to receive written brief. • To start NEA assessment with title of the task. • To use a range of resources to carry out research methods linked to the brief.
Week 2	Lesson 4 Learning Intentions	Lesson 5 Learning Intentions	Lesson 6 Learning Intentions
	<ul style="list-style-type: none"> • Understand the requirements of the food investigation task including: research, plan and carry out an investigation into the working characteristics, functional and chemical properties of ingredients, record the investigation findings, 	<ul style="list-style-type: none"> • Undertake a practise NEA practical experiment. • To look at what photos are required from experiment. 	<ul style="list-style-type: none"> • To undertake recipe research. • To build up references for assessment task. • To look at potential hypothesis options linking to the brief.

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	analyse and evaluate results, present the food investigation task.		
Week 3	Lesson 7 Learning Intentions	Lesson 8 Learning Intentions	Lesson 9 Learning Intentions
	<ul style="list-style-type: none"> Research, plan and carry out an investigation into the working characteristics, functional and chemical properties of ingredients. Develop research skills to gather and use primary and secondary sources of information. Develop analysis and evaluation skills and explain how findings will influence practical investigations. Write a hypothesis or prediction based upon research findings. Plan relevant and appropriate practical investigations referring to research findings and hypothesis. 	<ul style="list-style-type: none"> Research, plan and carry out an investigation into the working characteristics, functional and chemical properties of ingredients. Develop research skills to gather and use primary and secondary sources of information. Develop analysis and evaluation skills and explain how findings will influence practical investigations. Write a hypothesis or prediction based upon research findings. Plan relevant and appropriate practical investigations referring to research findings and hypothesis. 	<ul style="list-style-type: none"> Carry out a range of practical investigations into the working characteristics, functional and chemical properties of ingredients as identified in research findings. Identify essential controls when carrying out a food investigation. Record results from investigation using charts, graphs, tables, sensory testing, and annotated photographs. Explain how results of each investigation should be used to form the next stage of investigation with reasoning.
Week 4	Lesson 10 Learning Intentions	Lesson 11 Learning Intentions	Lesson 12 Learning Intentions
	<ul style="list-style-type: none"> Carry out a range of practical investigations into the working characteristics, functional and chemical 	<ul style="list-style-type: none"> Carry out a range of practical investigations into the working characteristics, functional and chemical 	<ul style="list-style-type: none"> Carry out a range of practical investigations into the working characteristics, functional and chemical

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	properties of ingredients as identified in research findings. Identify essential controls when carrying out a food investigation. Record results from investigation using charts, graphs, tables, sensory testing, and annotated photographs. Explain how results of each investigation should be used to form the next stage of investigation with reasoning.	properties of ingredients as identified in research findings. Identify essential controls when carrying out a food investigation. Record results from investigation using charts, graphs, tables, sensory testing, and annotated photographs. Explain how results of each investigation should be used to form the next stage of investigation with reasoning.	properties of ingredients as identified in research findings. Identify essential controls when carrying out a food investigation. Record results from investigation using charts, graphs, tables, sensory testing, and annotated photographs. Explain how results of each investigation should be used to form the next stage of investigation with reasoning.
Week 5	Lesson 13 Learning Intentions	Lesson 14 Learning Intentions	Lesson 15 Learning Intentions
	<ul style="list-style-type: none"> To complete analysis and evaluation of experiments with link to research and hypothesis. 	<ul style="list-style-type: none"> To complete analysis and evaluation of experiments with link to research and hypothesis. 	<ul style="list-style-type: none"> To complete analysis and evaluation of experiments with link to research and hypothesis.
Week 6	Lesson 16 Learning Intentions	Lesson 17 Learning Intentions	Lesson 18 Learning Intentions
	<ul style="list-style-type: none"> To complete NEA assessment 1 work including conclusion. 	<ul style="list-style-type: none"> To complete NEA assessment 1 work including conclusion. 	<ul style="list-style-type: none"> To complete NEA assessment 1 work including conclusion.
Week 7	Lesson 19 Learning Intentions	Lesson 20 Learning Intentions	Lesson 21 Learning Intentions
	<ul style="list-style-type: none"> To complete NEA assessment 1 work including conclusion. 	<ul style="list-style-type: none"> To complete NEA assessment 1 work including conclusion. 	<ul style="list-style-type: none"> To complete NEA assessment 1 work including conclusion.

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