

Year 11- Food Preparation and Nutrition (Learning Intentions Half-Term 5)

Week 1	Lesson 1 Learning Intentions	Lesson 2 Learning Intentions	Lesson 3 Learning Intentions
	<ul style="list-style-type: none"> To complete all NEA 2 from feedback given. 	<ul style="list-style-type: none"> To complete all NEA 2 from feedback given. 	<ul style="list-style-type: none"> To complete final checks on NEA 1 & 2 for final submission.
	<i>HW- Complete Coursework</i>		
Week 2	Lesson 4 Learning Intentions	Lesson 5 Learning Intentions	Lesson 6 Learning Intentions
	<ul style="list-style-type: none"> Revision- To understand the function and sources of macronutrients. 	<ul style="list-style-type: none"> Revision- To understand the function and sources of micronutrients. 	<ul style="list-style-type: none"> Revision- To understand the functions of water and fibre. Recap key terms.
	<i>HW- GCSE POD (Macronutrients)</i>		<i>HW- GCSE POD (Vitamins & Minerals)</i>
Week 3	Lesson 7 Learning Intentions	Lesson 8 Learning Intentions	Lesson 9 Learning Intentions
	<ul style="list-style-type: none"> Revision- Understand the Eatwell Guide, Government guidelines and healthy eating. 	<ul style="list-style-type: none"> Revision- Understand food labelling and nutritional needs through the ages. 	<ul style="list-style-type: none"> Revision- Understanding factors affecting food choices and special diets.
	<i>HW- GCSE POD (Nutritional Needs)</i>		<i>HW- GCSE POD (Factors affecting food choice)</i>
Week 4	Lesson 10 Learning Intentions	Lesson 11 Learning Intentions	Lesson 12 Learning Intentions
	<ul style="list-style-type: none"> Revision- To understand why we cook foods and heat transfer methods. 	<ul style="list-style-type: none"> Revision- To understand the types and uses of raising agents. 	<ul style="list-style-type: none"> Revision- To understand cross-contamination, food poisoning and food spoilage.
	<i>HW- GCSE POD (Cooking of Food & Heat Transfer)</i>		<i>HW- GCSE POD (Food Spoilage & Contamination)</i>
Week 5	Lesson 13 Learning Intentions	Lesson 14 Learning Intentions	Lesson 15 Learning Intentions
	<ul style="list-style-type: none"> Revision- To understand food provenance, food waste and sustainability. 	<ul style="list-style-type: none"> Revision- To understand British and International cuisine. 	<ul style="list-style-type: none"> Revision- To understand seasonality.

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			<ul style="list-style-type: none"> Key terms and exam question technique.
	<i>HW- GCSE POD (Environmental Impact & Sustainability)</i>	<i>HW- GCSE POD (British & International Cuisine)</i>	
Week 6	Lesson 16 Learning Intentions	Lesson 17 Learning Intentions	Lesson 18 Learning Intentions
	<ul style="list-style-type: none"> Revision- To understand aeration in cake making. To understand pastry making. 	<ul style="list-style-type: none"> Revision- To recap on cereals as a commodity. 	<ul style="list-style-type: none"> Revision- To recap on fruit & veg/meat, fish & eggs as commodities.
	<i>HW- GCSE POD (Raising Agents)</i>		<i>HW- GCSE POD (Food Processing & Production)</i>
Week 7	Lesson 19 Learning Intentions	Lesson 20 Learning Intentions	Lesson 21 Learning Intentions
	<ul style="list-style-type: none"> Revision- To recap on milk, cheese & yoghurt/ butter & oils as commodities. 	<ul style="list-style-type: none"> Revision- Exam-Style question techniques. 	<ul style="list-style-type: none"> Revision- Exam-Style question techniques.
	<i>HW- Exam-Style Questions</i>		<i>HW- Exam-Style Questions</i>