Food Preparation and Nutrition Year 11

Learning Intentions Summer Term 1 2024-2025

LESSON 2 LESSON 1 LESSON 3 Revision- To understand the function WEEK 28 Revision- To understand the function and Revision- To understand the functions of • • wc 21st April and sources of macronutrients. sources of micronutrients. water and fibre. Recap key terms. • WEEK 29 Revision- Understand the Eatwell Revision- Understand food labelling and Revision- Understanding factors affecting . ٠ • wc 28th April Guide, Government guidelines and nutritional needs through the ages. food choices and special diets. healthy eating. WEEK 30 Revision- To understand why we Revision- To understand the types and uses Revision- To understand cross-٠ • wc 5th May cook foods and heat transfer contamination, food poisoning and food of raising agents. methods. spoilage. WEEK 31 Revision- To understand food Revision- To understand British and Revision- To understand seasonality. ٠ ٠ wc 12th May Key terms and exam question technique. provenance, food waste and International cuisine. ٠ sustainability. WEEK 32 Revision- To understand aeration in Revision- To recap on cereals as a Revision- To recap on fruit & veg/ meat, fish • ٠ • wc 19th May & eggs as commodities. commodity. cake making. • To understand pastry making