

# High Tunstall College of Science Curriculum Intent

Subject: Food & Nutrition    Year: 10    Half term: 3



## Topic: Food commodities—milk, cheese, yoghurt, special dietary requirements,

	Food and Nutrition	Progress		
Topic	Key ideas	R	A	G
Food commodities	I can <b>describe</b> how foods are produced (grown, caught and reared)			
	I can <b>explain</b> the term sustainability, organic, food mile, animal welfare			
	I can <b>demonstrate</b> the ability to adapt recipes for special dietary requirements			
	I can <b>explain</b> the term denaturation and explain how this process occurs			
	I can <b>creatively plan</b> a dish and use time effectively to independently produce a starter dish (to GCSE standard without using standard components) NEA Practice			
	I can <b>explain</b> what milling is and what can effect crop growth			
	I can <b>demonstrate</b> how to make bread independently and explain functions of ingredients			

Lesson	Learning Focus	Assessment	Key Words
1	Can you explain how foods are produced? Can you identify grown, caught and reared food products?	ILO: 4 tasks available to complete (one per week)	Grown, caught, reared, sustainability, food miles, organic.
2	Can you explain the term sustainability, overfishing, line caught, trawling and farmed fish, organic and food mile?  Can you describe a range of animal welfare situations?	Formative questioning and green pen improvements	Sustainability, overfishing, line caught, trawling and farmed fish, organic, food mile, intensive farming, free range, caged, EU laws.
3	Can you explain the term denaturation? Give examples.  Do you understand how cheese is made?	Formative questioning and green pen.	Denaturation, proteins, naïve, denatured, rennet, curd and whey, pasturised
4	Do you understand where to research food products for inspiration?  Can you identify cookery skills which enable you for the highest marks?	Formative questioning and green pen .	Time plan, Inspiration, research, cookery skills,
5	Can you cook a starter product independently? Can you organise your time effectively?	Practical product and photograph	Routine, hygiene, cookery skills, time plan, presentation
6	Can you analyse the starter product you have independently made?	Nutritional information and analysis	Nutritional analysis, evaluation, sensory