

High Tunstall College of Science Curriculum Intent

Subject: Food & Nutrition Year: 10 Half term: Autumn 1.2



Topic: Food commodities—flour, protein sources and dairy products.

NEA Practice 1

	Food and Nutrition	Progress		
Topic	Key ideas	R	A	G
Food commodities	NEA Practice 1 - I can conduct an investigation independently/within a pair			
	I can research the chosen task and offer an educated guess using my findings (hypothesis)			
	I can conduct an organised and methodical practical and record results accurately. I can explain the functions of the ingredients used.			
	I can analyse the results and evaluate the success of the investigation. I can offer reasons for anomalies			
	I can demonstrate the ability to make bread dough independently and explain the functions of ingredients including what fermentation is.			
	I can demonstrate the ability to make Irish soda bread and explain how the dough rises without adding yeast			

Lesson	Learning Focus	Assessment	Key Words
1	Can you research the investigation task independently? Can you select information from secondary research to help form an educated guess to what the results will be?	Investigation task—section a (5 marks)	Research, aim, hypothesis, educated guess, method, fair test, independent and dependent variable, equipment
2	Can I conduct an organised and methodical investigation (independently/in a pair) and record the results accurately?	Practical—photographs, observation of conducting investigation (15 marks)	Practical, result, fair test, accuracy, consistency
3	Can I use compare my hypothesis to the actual result and offer reasons for their similarities and differences? Can I use the data to support my reasons/theory? Can I offer reasons (linked to my research) to why it may not have been a fair test and state what I would do differently next time?	Analysis and Evaluation section, Q&A. (10 marks)	Analysis, evaluation, anomalies, fair test, reason, research.
4	Can I make bread independently without support? Can I knead/prove/knock back the dough? Can I offer suggestions on how to adapt the bread for SDR?	Formative questioning, practical, ILO	Functions of ingredients, kneading, proving, knocking back, fermentation, whole-meal flour, NSP, dietary fibre
5.	Can I explain how CO ₂ is released in Irish soda bread when yeast is not present? Can I explain the chemical reaction between two ingredients?	Practical product, photographs, Q&A, ILO	Irish soda bread, bicarbonate of soda, lactic acid, milk sugars, carbon dioxide