

High Tunstall College of Science Curriculum Intent

Subject: Food & Nutrition Year: 7 Spring (LOCKDOWN)



Topic: Food origins and provenance/Functions of ingredients (Lockdown)

	Food and Nutrition	Progress		
Topic	Key ideas	R	A	G
Food origins and provenance/ Functions of ingredients	I can describe how some foods are produced i.e. their origin and processing			
	I can explain the terms Food provenance, Food Miles, and Seasonality.			
	I can explain the terms aeration, coagulation, dextrinization.			
	I can describe and explain functions of ingredients used in specific recipes.			

Lesson	Learning Focus	Assessment	Key Words
1	Can you explain how at least 3 different foods are produced? Can you identify their origin? Can you identify any specific processing requirements?	Q&A, Videos through Food a Fact of life website, Work emailed in– descriptive writing,.	Food Origin, Source, Grown, Caught, Reared.
2	Can you explain the term food provenance? Can you identify the foods that are Grown, Caught, or Reared and their source? Can you explain the term food miles and give reasons to reduce ours? Can you make links between seasonality and food miles?	Q&A, Work emailed in—note taking.	Food provenance, Food source, Origin, Food Miles, Seasonal, Seasonality.
3	Can you explain the terms Aeration, Coagulation and Dextrinization and make links to the Cupcake and Pancake recipes? Can you identify ingredients and their function in the recipe? Can you reflect on the nutritional content of the recipe with links to the Eatwell Guide?	Q&A, Demonstration video, work emailed in—notes and questions.	Nutrition, carbohydrate, Function, Eatwell Guide, Aeration, Coagulation, Dextrinization.
5	Can you answer questions using the command words and marks available to guide you? Can you work under exam conditions? Can you reflect on your progress	Test and tasks to follow to aid improvement.	Test, assessment, feedback.