

High Tunstall College of Science Curriculum Intent

Subject: Food & Nutrition Year: 10 Half term: Summer 1.3



Topic: NEA 1 Practice: Raising agents, Primary and Secondary processing Food fortification

	Food and Nutrition	Progress		
Topic	Key ideas	R	A	G
Food commodities	I can conduct an investigation confidently including—			
	<ul style="list-style-type: none"> Researching information about the functional properties of chemical raising agents in baked products. I can make an educational hypothesis based upon the research findings for each experiment 			
	<ul style="list-style-type: none"> Conduct 2-3 organised practical experiments that will demonstrate the functional properties of raising agents 			
	<ul style="list-style-type: none"> Analyse the results recorded offering reasons for results and anomalies' 			
	I can explain what primary and secondary food processing is and give examples for each			
	I can explain what food fortification is and why foods are modified. I can give examples of fortified food products and which nutrients have been added.			

Lesson	Learning Focus	Assessment	Key Words
1	Can I independently research the functional properties of chemical raising agents using secondary research sources? Can I start to be selective? Can I re-write information in my own words and start to create a bibliography?	Research section - 5 marks.	Research, chemical raising agent, baking powder, bicarbonate of soda, cream of tartar, CO ₂
2	Can I devise 2-3 experiments that will show the effectiveness and chemical properties of raising agents in a baked product? Can I identify the independent and dependent variables Can I write a methodical method for each? Can I state how I will make it a fair test? Can I state which equipment will be required?	Research section - 5 marks.	Research, chemical raising agent, baking powder, bicarbonate of soda, cream of tartar, CO ₂
3	Can I explain the functional properties of all ingredients? Can I use sample numbers effectively for photographs? Can I use my method and fair test to help guide me to conduct practical 1 and 2 practical? Can I record accurately in a results table?	Practical food science investigation—15 marks	Functions of ingredients, sample numbers, practical, photographs, fair test, method, variables
4	Can I use sample numbers effectively for photographs? Can I use my method and fair test to help guide me to conduct practical 3? Can I record accurately in a results table?	Practical food science investigation—15 marks	Functions of ingredients, sample numbers, practical, photographs, fair test, method, variables
5	Can I use the data collected to analyse and evaluate findings? Can I relate this back to research, my hypothesis and offer reasons about my results?	Analysis and evaluation—10 marks	Analysis, evaluation, research, data, hypothesis
6	Can I explain what primary and secondary food processing means? Can I give examples for each? Can I explain what food fortification is and give food examples which have been modified?	Questioning, live marking, green pen. ILO	Primary, secondary food processing, food fortification, nutrients, deficiencies