

High Tunstall College of Science Curriculum Intent

Subject: Food & Nutrition Year: 10 Half term: Spring 1.4



Topic: NEA 2 Practice—Cooking methods, Main and Dessert

	Food and Nutrition	Progress		
Topic	Key ideas	R	A	G
Food commodities	I can give examples of dry, water based and fat based cooking methods			
	I can explain advantages and disadvantages for each			
	<u>NEA 2 Practice—Main meal -</u>			
	I can confidently plan a skilful meal and write a methodical time plan that is easy to follow and understand			
	I can independently make and present my chosen main meal whilst following my time plan. I can reflect upon my progress ready to make improvements for year 11			
	<u>NEA 2 Practice—Dessert -</u>			
	I can confidently plan a skilful dessert and write a methodical time plan that is easy to follow and understand			
	I can independently make and present my chosen dessert whilst following my time plan. I can reflect upon my progress ready to make improvements for year 11			

Lesson	Learning Focus	Assessment	Key Words
1	Can I give a variety of examples of dry, water based and fat based cooking methods? Can I give advantages and disadvantages for each? Do I know what convection, conduction and radiation means?	Questioning, green pen. ILO	Dry, water, fat, conduction, convection, radiation, temperature, advantages, disadvantages
2	Can I choose a skilful main meal from my mood board/ research that will demonstrate a range of high order/ complex skills in line with the skills marked on in the EDUQUAS specification? Can I plan it methodically onto a time plan?	Discussion, questioning,	Main meal, skilful, skills, high order, dovetail
3	Can I make a main meal with little teacher help/supervision?	Practical product, assessment during lesson, skill based, photographic evidence	Skills, safety, hygiene, independence, time plan, presentation
4	Can I reflect upon my practical? What would I change if I were to repeat this practical? Was my time plan accurate?	Formative questioning, assessment feedback	Reflect, time plan, analyse, evaluate
5	Can I choose a skilful dessert from my mood board/research that will demonstrate a range of high order/complex skills in line with the skills marked on in the EDUQUAS specification? Can I plan it methodically onto a time plan?	Discussion, questioning	Dessert, skilful, skills, high order, dovetail
6	Can I make a dessert with little teacher help/supervision?	Practical product, assessment during lesson, skill based, photographic evidence, discussion	Skills, safety, hygiene, independence, time plan, presentation
7	Can I reflect upon my practical? What would I change if I were to repeat this practical? Was my time plan accurate?	Formative questioning, assessment feedback	Reflect, time plan, analyse, evaluate
8	Can I dovetail the 3 courses into one time plan?	Time plan, Q&A, discussion	Time plan , dovetail, colour code, skills