

# High Tunstall College of Science Curriculum Intent

Subject: Food & Nutrition      Year: 11      Half term: Autumn 1.1



## Topic:

	Food and Nutrition	Progress		
Topic	Key ideas— <b>IDENTIFIED AREAS FROM YEAR 11 CHECK LIST. CLOSING THE GAP</b>	R	A	G
Food commodities	I can <b>explain</b> the 'Danger Zone' and the key temperatures that must be checked up-on and maintained throughout good food safety practice.			
	I can <b>explain</b> the 3 categories of bacteria and give examples for each.			
	I can <b>explain</b> how to minimise the risk of binary fission occurring and practical measures to keep food out of the danger zone			
	I can <b>demonstrate</b> how to make a potato topped pie and show the skills including handling raw mince, slicing, peeling, frying (conduction) , oven baking (radiation and conduction). I can also <b>discuss</b> the pie's origin and how to adapt for special dietary requirements.			
	I can <b>explain</b> the nutritional content of the pie and complete an ILO with nutritional analysis 'Food fact of life' website			
	I can explain how to adapt the recipe for a variety of special dietary requirements and to change sensory properties			

Lesson	Learning Focus	Assessment	Key Words
1	Can you explain the freezer, fridge, danger zone and the holding temperature for hot food?  Can you explain why these temperatures need to be checked regularly? What could happen if these temperatures were incorrect?	Formative questioning, live marking, green pen improvements, Q&A.	Fridge, freezer, holding, danger zone, temperatures
2	Can you explain the three categories of bacteria?  Can you give examples of each and explain what 5 conditions bacteria need to multiply?	Formative questioning, live marking, green pen improvements, Q&A.	Pathogenic, spoilage, friendly, warmth, nutrients, time, oxygen, moisture
3	Can you explain how we can prevent binary fission from happening?  What practical measures can you complete to ensure food is kept out of danger zone?	Formative questioning, live marking, green pen improvements, Q&A.	Binary fission, multiplication of bacteria, blast chiller, reducing surface area, cooler environments
4	Can you independently fry mince, prepare vegetables precisely and slice potato for a dauphinoise-style topping?  Can you explain the nutritional value using 'Food fact of life' program? (ILO)	Practical product—photographic evidence, assessing skills and independence.  ILO	Cottage pie, slicing—julienne, brunoise, frying, conduction, radiation, nutritional analysis
5	Can you adapt the recipe for vegetarians, vegans, different cultures including Buddhism, Islam, Judaism.	Formative questioning, live marking, green pen improvements, Q&A.	Adapt, special dietary requirements, cultures
6	Can you recall the information taught?	Final summative assessment of the year	Assessment, recall, revision