

Curriculum Plan

Y10 AQA Food & Nutrition: Developing practical skills (sauces & doughs)

		W/C 2 nd November	W/C 9 th November	W/C 16 th November
How you will access home learning		The PowerPoints and lesson materials will be available in our Y10 group on Microsoft Teams (Y10 LT Food & Nutrition). You will need to purchase the ingredients (listed on SMHW) to be able to make the dishes at home.		
How you be able to interact with your teacher and gain feedback on your work		A narrated PowerPoint will be available on MS teams and links to suitable videos demonstrating the cooking skills will be posted on SMHW. This will enable you to listen to the teacher delivery of the practical activity. To ask questions you can use the chat function on MS teams or comment section on SMHW. Photos of completed practical work should be submitted online via SMHW to enable the teacher to give you feedback on your work.		
Retrieval How we will help you to recall previously learnt knowledge		Food Safety Quiz (Lesson Starter & SMHW)	What is a dough? (lesson starter activity)	Carbohydrate Nutrition Facts (fill in the gaps on mindmap)
New Learning	What you will be learning about this week	Roux sauce; Macaroni Cheese How to make a roux sauce and use it to make macaroni cheese	Coagulation Sauce; Carbonara How to make fresh pasta, how to make a coagulation sauce and use them to make Carbonara	Reduction Sauce; Ravioli & Ragu How to fill fresh pasta, how to make a reduction sauce and use them to make ravioli & in tomato sauce
	How we will teach you the new knowledge or ideas	PowerPoint, teacher demonstrations, video demonstrations and recipes	PowerPoint, teacher demonstrations, video demonstrations and recipes	PowerPoint, teacher demonstrations, video demonstrations and recipes
	Activities that will help you learn and practice what you've been taught	Making the dish; Macaroni cheese	Making the dish; Fresh pasta carbonara	Making the dish; fresh pasta ravioli & tomato sauce
	What you can do if you are stuck	Watch the narrated Powerpoint for that week's dish and listen to the description by the teacher. Follow the recipe which can be found in the MS teams files section along with the narrated PowerPoint and also watch any appropriate videos for each week's recipe which will be attached to the classwork on SMHW for that lesson. You can also e-mail me awragg@notredame-high.co.uk , please be specific in the help you need to enable me to give you appropriate feedback.		

		W/C 23 rd November	W/C 30 th November	W/C 7 th December	W/C 14 th December
How you will access home learning		The PowerPoints and lesson materials will be available in our Y11 group on Microsoft Teams (Y11 LT Food & Nutrition). You will need access to your NEA written work (stored in your home directories) to continue working on it at home.			
How you be able to interact with your teacher and gain feedback on your work		You will be able to join each lesson via Microsoft Teams. This will enable you to listen to teacher delivery, to ask questions, and to complete the same tasks live, as those who are working in the lesson. You can join in with questioning in the lesson using the chat function to check your understanding. Completed NEA work must be submitted via email for feedback on progression. Retrieval work must be submitted via the online submission function on SHMW, where you will receive feedback through the teacher comment box on SHMW.			
Retrieval How we will help you to recall previously learnt knowledge		Carbohydrate Food Science Facts (fill in the gaps on mindmap)	Bread quiz - recap knowledge on making bread	Fat Nutrition Facts (fill in the gaps on mindmap)	Protein Nutrition Facts (fill in the gaps on mindmap)
New Learning	What you will be learning about this week	Functions of Carbohydrate; Onion investigation How to complete a Food science investigation, what is caramelisation.	Make: Doughball Bolognaise Bread making, reduction sauce (ragu with meat), assembling and baking dishes.	Functions of Fats & Oils; Butter making investigation How to make butter, completing a Food science investigation.	Functions of Raising agents; Make Christmas tear share bread Chemical, mechanical & biological raising agents, shaping bread for attractive finishes
	How we will teach you the new knowledge or ideas	PowerPoint, teacher demonstrations, using a writing frame to produce a food science report.	PowerPoint, teacher demonstrations, video demonstrations and recipes.	PowerPoint, teacher demonstrations, using a writing frame to produce a food science report.	PowerPoint, teacher demonstrations, video demonstrations and recipes
	Activities that will help you learn and practice what you've been taught	Completing the onion investigation and filling in the report, including photos of practical work.	Making the dish; Garlic Doughball Bolognaise.	Completing the butter investigation and filling in the report, including photos of practical work	Making the dish; Christmas tear, share bread (Pesto bread wreaths)
	What you can do if you are stuck	Watch the narrated Powerpoint for that week's dish/lesson and listen to the description by the teacher. Follow the recipe which can be find in the MS teams files section along with the narrated PowerPoint and also watch any appropriate videos for each week's recipe which will be attached to the classwork on SMHW for that lesson. You can also e-mail me awragg@notredame-high.co.uk , please be specific in the help you need to enable me to give you appropriate feedback.			