

Curriculum Plan

Y10 MS AQA Food & Nutrition: Developing practical skills

		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 MS 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		Knife skills questions (P16 & p32 Collins Revision Guide)	Food Hygiene Quiz (SMHW & in class)	Attractive finishes (name the different finishes in the pictures - lesson starter)
New Learning	What you will be learning about this week	Cakes; Creaming & Melting Method How to make mini Victoria Sponge cakes and Chocolate Brownies	Cakes; whisking method and Pasta dough How to make a decorated Swiss roll and fresh pasta dough	1. Pasta & Reduction Sauce; Ravioli & Ragu How to fill fresh pasta, how to make a reduction sauce and use them to make ravioli & in tomato sauce 2. Food Science; Raising Agents Steam, Air & CO ₂ , Mechanical, Chemical & Biological raising agents,
	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. Digital Text book (P140-154)
	Activities that will help you learn and practice what you've been taught	Making the dishes; Mini Victoria Sponge Cakes and Chocolate Brownies	Making the dishes; Decorated Swiss Roll and Fresh pasta dough (refrigerate to use following week)	Making the dish; fresh pasta ravioli & tomato sauce and activity on page 154 in the digital textbook
	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 team's files section along with the narrated PowerPoint. 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. Use the digital textbook www.illuminate.digital/aqafood (username: SNOTRE3 password: STUDENT3)		

		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 Y10 group on Microsoft Teams (Y10 MS 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 - Key temperatures (fill in the key temps on the food probe)	Pasta Quiz (different types, methods of making & shaping)	Bread quiz - recap knowledge on making bread	Carbohydrate Food Science Facts (fill in the gaps on mindmap)
New Learning	What you will be learning about this week	<ol style="list-style-type: none"> Fresh Pasta Carbonara; How to make tagliatelle & coagulation sauce Food Science - Functions of Fat; shortening, aeration, emulsification & plasticity (page 126 - 137 in digital textbook) 	<ol style="list-style-type: none"> Make Croissants; How to laminate a bread dough & shape into croissants Food Science Investigation; How to make butter, how to write up a food science report 	<ol style="list-style-type: none"> Make Doughball Bolognaise; Revisiting Bread and reduction sauce skills, following a recipe Food Science - Functions of Proteins; denaturation, coagulation, gluten formation (page 105 - 115 in digital textbook) 	<ol style="list-style-type: none"> Make Christmas Bread; Revisiting Bread and learning new shaping skills. Food Science - lamination & Raising agents completing the revision worksheet on these topics
	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	PowerPoint, teacher demonstrations, video demonstrations and recipes
	Activities that will help you learn and practice what you've been taught	Making the dish Fresh pasta Carbonara and completing the activity on page 157 in the digital text book.	Making the croissants and completing the food science investigation and writing up the report	Making the dish doughball bolognaise and completing the activity on page 155 in the digital textbook.	Making the dish Christmas Pesto Bread wreath and completing revision worksheet.
	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 find in the MS team's files section along with the narrated PowerPoint. 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. Use the digital textbook www.illuminate.digital/aqafood (username: SNOTRE3 password: STUDENT3)			