

Curriculum Plan

Y11 Mid-Size AQA Food & Nutrition: Food Science Practical's & revision

		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 Y11 group on Microsoft Teams (Y11 MS Food & Nutrition). You will need access to your Collins revision guide to continue using it both in school and 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. Retrieval work must be submitted via the online submission function on SHMW, where you will receive feedback through the teacher comment box on SMHW.		
Retrieval How we will help you to recall previously learnt knowledge		Food Safety (Revision Guide p58-67; Questions on p73,74,75,86,87,88 & 89)	Food Choices (Revision Guide p76-85; Questions on p90,91,92,93, 104,105,106,107)	Food Prep Skills (Revision Guide p6-15; Questions on 16,17,18, 19, 32,33,34,35)
New Learning	What you will be learning about this week	Food Science; Carbohydrates Making Tuna Pasta Bake (roux sauce) revisiting; gelatinisation, caramelisation & dextrinisation.	Food Science; Fats & Oils Making Sausage Plaits (rough puff pastry) revisiting; shortening, lamination, plasticity, aeration & emulsions	Food Science; Raising Agents Making Gateau St.Honre (choux pastry) revisiting; chemical & biological raising agents, raising, aerating, air, steam & CO ₂
	How we will teach you the new knowledge or ideas	PowerPoint content and teacher discussions & modelling to complete the practical activity. PowerPoint and textbook for the Food Science learning	PowerPoint content and teacher discussions & modelling to complete the practical activity. PowerPoint and textbook for the Food Science learning	PowerPoint content and teacher discussions & modelling to complete the practical activity. PowerPoint and textbook for the Food Science learning
	Activities that will help you learn and practice what you've been taught	Making the Tuna Pasta Bake dish, completing the retrieval activities in the revision guide.	Making the Tuna Pasta Bake dish, completing the retrieval activities in the revision guide.	Making the Gateau St.Honre completing the retrieval activities in the revision guide.
	What you can do if you are stuck	You can ask any questions during the live lesson or on chat in MS Teams if accessing the lesson from home. The Teams lessons will be recorded to refer to teacher explanations. Refer to the relevant pages in the digital text book (given on the PowerPoint for that lesson) and the retrieval activity pages in the Collins revision guide. You can also e-mail me awraqg@notredame-high.co.uk , please be specific in the help you need to enable us to give 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 MS Food & Nutrition). You will need access to your Collins revision guide to continue using it both in school and 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. Retrieval work must be submitted via the online submission function on SHMW, where you will receive feedback through the teacher comment box on SMHW.			
Retrieval How we will help you to recall previously learnt knowledge		Food Nutrition & Health (Revision Guide p20-31; Questions on p736, 37, 38, 39, 50, 51, 52 & 53)	Food Provenance Enviro & Sustainability (Revision Guide p94-99 Questions on p108-111)	Food Provenance Food production(Revision Guide p100-103 Questions on p174-178)	
New Learning	What you will be learning about this week	Food Science; Raising Agents Making Parkin (baking powder) revisiting; chemical & biological raising agents, raising, aerating, air, steam & CO ₂	Food Science; Revision Making Lemon Meringue Cookies, bringing together all Food science terms	Food Choices; Special Diets Making Gluten free Lemon & Orange cakes, learning about different special diets	GCSE Assessment; Complete a practice exam paper (1 hour 45 minutes) under exam conditions
	How we will teach you the new knowledge or ideas	PowerPoint content and teacher discussions & modelling to complete the practical activity. PowerPoint and textbook for the Food Science learning	PowerPoint content and teacher discussions & modelling to complete the practical activity. PowerPoint and textbook for the Food Science learning	PowerPoint content and teacher discussions & modelling to complete the practical activity. PowerPoint and textbook for the Food Science learning	
	Activities that will help you learn and practice what you've been taught	Making the Parkin, completing the retrieval activities in the revision guide.	Making the Lemon Meringue Cookies, completing the retrieval activities in the revision guide.	Making the gluten free mini cakes, completing the retrieval activities in the revision guide.	Completing the exam paper
	What you can do if you are stuck	You can ask any questions during the live lesson or on chat in MS Teams if accessing the lesson from home. The Teams lessons will be recorded to refer to teacher explanations. Refer to the relevant pages in the digital text book (given on the PowerPoint for that lesson) and the retrieval activity pages in the Collins revision guide. You can also e-mail me awragg@notredame-high.co.uk , please be specific in the help you need to enable us to give appropriate feedback.			