

Curriculum Plan		Y11 Food Preparation & Nutrition	
	W/C 17 th January	W/C 24 th January	
How you will access home learning	All work will be set in your Microsoft Teams Group for Technology, If you are working from home, you should check your Teams group on the day that you have Technology on your timetable. The work set will use the Oak Academy website and the links for each lesson are below.		
How you be able to interact with your teacher and gain feedback on your work	You can interact with your teacher by asking any questions about the work by using the chat function on your Year 11 Microsoft Team Class.		
Retrieval How we will help you to recall previously learnt knowledge	<p>Answer the following questions;</p> <p>What is a recipe?</p> <p>Why do we need a recipe when making food?</p> <p>Why did you choose to eat the food you ate last night?</p>	<p>Answer the following questions;</p> <p>List 4 food hygiene rules you must follow when cooking?</p> <p>Why do we store meat and milk in a fridge?</p> <p>Name 4 pieces of equipment used to cook and what they are used for?</p>	
New Learning	What you will be learning about this week	When designing a chilled ready meal what clients needs should you be aware of?	How can we ensure that a meal has the correct balance of nutritional value for the body?
	How we will teach the new knowledge or ideas	<p>Some meals are made with a specific target market in mind. In this lesson, we will take a look at the different needs of various people and consider how their meals should be different.</p> <p>https://classroom.thenational.academy/lessons/when-designing-a-chilled-ready-meal-what-client-needs-should-you-be-aware-of-cmvp6d</p>	<p>In this lesson, we will look at the nutritional value of certain food groups and use that information to plan meals that different people might require.</p> <p>https://classroom.thenational.academy/lessons/how-can-we-ensure-that-a-meal-has-the-correct-balance-of-nutritional-value-for-the-body-ctipae</p>
	Activities that will help you learn and practice what you've been taught	Work through the lesson, completing both quizzes, watching the video and presentation and completing the activities and worksheets attached to the lesson. Send me your completed tasks by MS teams or email.	Work through the lesson, completing both quizzes, watching the video and presentation and completing the activities and worksheets attached to the lesson. Send me your completed tasks & photos of any food made by MS teams or email.
	What you can do if you are stuck	Use the resources in MS teams, check the classwork set on SMHW to see what you need to do. You can also email your teacher: awragg@notredame-high.co.uk please be specific in the help you need to enable them to give you appropriate feedback.	

		W/C 31st January	W/C 7 th February
How you will access home learning		All work will be set in your Microsoft Teams Group for Technology, If you are working from home, you should check your Teams group on the day that you have Technology on your timetable. The work set will use the Oak Academy website and the links for each lesson are below.	
How you be able to interact with your teacher and gain feedback on your work		You can interact with your teacher by asking any questions about the work by using the chat function on your Year 11 Microsoft Team Class.	
Retrieval How we will help you to recall previously learnt knowledge		Answer the following questions; What is the green section of the Eatwell guide called? How many portions of fruit & veg should you eat each day? List 3 different types of food packaging that can be recycled?	Answer the following questions; How do you safely use a grill in a cooker? How can you change a pizza recipe to make it healthier? How can you reduce food waste in your home?
New Learning	What you will be learning about this week	How can we prepare ingredients for a ready meal	How to analyse and develop a dish for a ready meal
	How we will teach the new knowledge or ideas	In this lesson, we will focus on how certain foods and ingredients are prepared before making a ready meal. This lesson includes some physical activity and equipment beyond pen, paper or pencil. We recommend checking with a trusted adult before starting or doing the lesson with the trusted adult nearby. https://classroom.thenational.academy/lessons/how-can-we-prepare-ingredients-for-a-ready-meal-70rp2c	In this lesson we'll look at how to evaluate the prototype dish and plan any development needed. This lesson includes some physical activity and equipment beyond pen, paper or pencil. We recommend checking with a trusted adult before starting or doing the lesson with the trusted adult nearby. https://classroom.thenational.academy/lessons/how-to-analyse-and-develop-a-dish-for-a-ready-meal-6rr66t
	Activities that will help you learn and practice what you've been taught	Work through the lesson, completing both quizzes, watching the video and presentation and completing the activities and worksheets attached to the lesson. Send me your completed tasks & photos of any food made by MS teams or email.	Work through the lesson, completing both quizzes, watching the video and presentation and completing the activities and worksheets attached to the lesson. Send me your completed tasks & photos of any food made by MS teams or email.
	What you can do if you are stuck	Use the resources in MS teams, check the classwork set on SMHW to see what you need to do. You can also email your teacher; awragg@notredame-high.co.uk please be specific in the help you need to enable them to give you appropriate feedback.	