

Subject	Year	Specialism
Eduqas Food preparation and Nutrition	10	Food
Project		
Food commodities - Dairy foods, food hygiene and safety		
Content (Intent)		
<p>Prior Learning: Key stage 3 course in food preparation and nutrition in years 7,8 and 9. Pre GCSE skills unit in food taught from Easter in Year 9. Continuation of Protein work of previous term.</p>		
<p>Future Learning: Revisited for examination and food practical assessments and into next unit – NEA assessments</p>		
How will knowledge and skills be taught (Implementation)		How will your understanding be assessed & recorded (Impact)
<p>Learners will: Work within the 6 key learning areas of</p> <ol style="list-style-type: none"> 1. Food commodities 2. Principles of nutrition 3. Diet and good health 4. The science of food 5. Where food comes from 6. Cooking and food preparation <p>integrated into all lessons</p> <ul style="list-style-type: none"> - Principles of nutrition / diet and good health Macro and Micronutrients The Eatwell guide / Healthy eating - The science of food - Effect of cooking of foods - Food spoilage - Where food comes from—food provenance and manufacturing - Preparation and cooking skills, use of equipment -Developing and modifying recipes - Health, safety and hygiene <p>Major commodity group –Dairy foods</p> <p>Also included this term – food hygiene, safety and preservation of foods</p> <p>Learners need to know and understand:</p> <ul style="list-style-type: none"> - the value of the commodity within in the diet - features and characteristics of each commodity with reference to their correct storage to avoid food contamination -the working characteristics of each commodity, with reference to the skill group and techniques e.g. when subjected to dry/moist methods of cooking - the origins of each commodity - experiment with the commodity to explore physical and chemical changes that occur as a result of given actions - consider complementary actions of a commodity in a recipe prepare and cook dishes using the commodities <p>Learners will:</p> <p>DAIRY FOODS</p> <ul style="list-style-type: none"> • Look at the range of dairy products in the diet • Understand the role of milk, cheese yogurt and dairy in the diet • Understand the nutritional value • Understand primary and secondary processing of dairy products • Understand the types of products which can be made using dairy products • Understand how cheese and yogurt are made • Understand the effects of cooking these products • Understand nutrition of eggs and role in the diet • Understand the functions of eggs and uses in products • Understand food hygiene and safety associated with eggs – including quality <ul style="list-style-type: none"> • Prepare and cook dishes using the commodities including -Choux pastry – mayo, hollandaise and poached egg • -Ricotta and spinach cannelloni - Choc brownies <p>FOOD HYGIENE</p> <p>Learn about the principles of food hygiene, food contamination, food spoilage, food preservation, food labelling and food packaging</p>		<p>Assessment Pupil's work will be assessed in a variety of ways</p> <ul style="list-style-type: none"> - Teacher assessment – books will be checked and marked on a regular basis - Written and verbal feedback will be given - Practical work – verbal feedback given - Homework will be assessed in line with dept policy - Exam questions will be used frequently, marked and graded in line with assessment criteria <p>These will be used to build up a clear picture of student effort and progress which will be communicated to parents in interim reports, main school reports and during parents' evenings.</p> <ul style="list-style-type: none"> • Main areas of assessment: • Practical work and skill development • Quality of finish on final product • Exercise books • Termly test on topic covered
How can parents help at home?		
<p>Students will complete their work in an exercise book, through exam questions and worksheets. It would be great if you could look at your child's work and ensure tasks are completed to the best of their ability. In addition, it would be good if you could look at the vast resources on our Food and Nutrition VLE pages and to provide them with ingredients for practical work (all dates are published at the beginning of each half to help with planning). It would also be beneficial if you could give constructive feedback on quality of products made.</p>		
Helpful further reading/discussion (including Reading and Vocabulary Lists)		
<p>Reading</p> <p>https://balcarras.fireflycloud.net/dandt-food-and-nutrition/gcse-food-preparation-and-nutrition</p> <p>https://www.foodafactoflife.org.uk/</p>	<p>Vocabulary</p> <p>Pasteurisation, sterilisation, UHT Homogenised, filtered Evaporated and condensed Lactose Pathogenic bacteria Starter culture Rennet</p> <p>Enzymes Curd and whey Mould Syneresis Ferment Probiotic Lactic acid</p>	<p>Careers Links</p> <p>Find out about all aspects of food careers - https://tastycareers.org.uk https://www.foodafactoflife.org.uk/whole-school/careers-in-food/</p>