

GCSE Food Prep & Nutrition-The Final push Year 11 Precision Planning

			Coursework		Independent revision		W/T Mock		Period 6	
Week starting	Topic(S) to cover	Lessons				Homework/revision topics set		Period 6 Intervention/Theme		Weekend masterclass/Intervention information-timings
11 th March Week B	Coursework	L1 –Mon- Evaluation L2 –Tue- Evaluation L3 – Thu- Evaluation Evaluation- all 3 dishes should be evaluated with: <ul style="list-style-type: none">Taste tester comments & star profiles.Skills used: knife skills, weighing measuring, whisking, kneading, pasta machine, hand blending, deep frying, enrobing (breading),How it meets the briefPresentation used: Garnishes, plate choice, piped cream, fruit, herbs, sauces (e.g. balsamic glaze, pesto)Comparison to existing dishes Photo Pages- <ul style="list-style-type: none">Annotate all 3 pictures with skills and presentation used.Annotate photos of you carrying out key skills				Continued work on c/w through Teams Continued revision through command centre files: Nutrition- macronutrients		Coursework with 1 to 1: Evaluation and trial write ups		Lunch and afterschool available Monday, Tuesday Wednesday & Friday in B21- see Mrs Aspinall
18 th March-A (Art photog exams)	Coursework	L1 –Mon- Research section L2 –Tue- Research section L3 – Thu- Research section Completion of: <ul style="list-style-type: none">Analysis of research: why did you do each page in your research section- say how it helped you.Trial write ups: Evaluate each of your 3 trials and say how it will change for your final exam.Potential dishes: 4 dishes you could do- 3 are the ones you chose for the exam 1 should be a possible choice that you discounted.Reasons for choice: Explain why you have chosen your 3 dishes- discuss the skills included, how it meets the brief (what fibre is in the dish or could be added in?Time plan & shopping list: Add in timings & any H&S points that are needed.				Continued work on c/w through Teams Continued revision through command centre files: Nutrition- micronutrients		Coursework with 1 to 1: Research section completion & polish.		
25 th March-B (closed Friday) Week B (Art Photog exams)						Continued work on c/w through Teams Continued revision through command centre files: Nutrition- Energy needs				
Easter School Interventions Monday 8 Th April: Coursework catch up and polish off										
15 th April Week A	Mock Review and break down Nutrition- Macro	L1 –Mon W/T Mock section A on 2019 paper from mock L2 –Tue W/T Mock section B on 2019 mock paper. L3 – Thu Redo Q’s on food storage & sensory testing				Independent Questions in A5 Independent revision Q’n booklets 1st 6 pages covering protein, fat & carbs. Red answer booklet on command centre to mark answers		Support on macro knowledge- paired marking of blue booklet question pages 1-6 Macro Extended answer question		Lunch and afterschool available Monday, Tuesday Wednesday & Friday in B21- see Mrs Aspinall
22 nd April Week B	Nutrition Micro	L1 –Mon- Vitamins- Fat & water soluble L2 –Tue- Minerals & trace elements L3 – Thu- Fibre & water				Independent Questions pages 7-12		Flashcard quizzes on vitamins and minerals		
29 th April Week A	WT Mock	L1 –Mon W/T MOCK Section A 2022 L2 –Tue W/T MOCK Section B 2022 L3 – Thu Extended answer question practice- Q9- cultural and lifestyle changes.				Complete Q9 2022 paper (10 marks) at home after Tuesday’s lesson to go through in lesson on Thursday.		Extended answer question practice- 2018 paper Q8		
6 th May (Bank Holiday Monday) Week B	Eggs & changing properties	L1 –Mon Egg functions L2 –Tue Go through and mark egg exam questions. L3 – Thu Changing properties of food.				Egg exam questions on Teams- complete on Monday to go through in class on Tuesday		Changing properties exam question practice		