

Class of 2025 - Food Preparation

Long Term Plan 2021-22



	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13
	W/C 30/08	W/C 06/09	W/C 13/09	W/C 20/09	W/C 27/09	W/C 04/10	W/C 11/10	W/C 01/11	W/C 08/11	W/C 15/11	W/C 22/11	W/C 29/11	W/C 06/12
Cycle 1													
		<p>To understand food provenance Food Provenance – Where food is grown, reared, caught..</p>	<p>To demonstrate the essential skills of preparing and cooking a seasonal dish. Practical Skills – Seasonal Pie – pastry, Apple Pie</p>	<p>To understand ethical and environmental issues surrounding the food industry Food Production and waste (Environment)</p>	<p>To demonstrate ethical and environmental issues surrounding the food industry Practical Skills Cottage pie with Bubble and Squeak</p>	<p>To understand food production and processing Food Processing – Flour production and milling</p>	<p>To demonstrate food production and processing Focaccia bread</p>	<p>To reflect and apply understanding to exam style questions. Assessment DIRT</p>	<p>To plan and prepare a food science investigation NEA 1 planning - Investigations</p>	<p>To demonstrate food science investigation skills. Practical Skills NEA 1 Practical – Complete 1 investigation</p>	<p>To complete and analyse a practical food science investigation NEA 1 Review Write up the investigation</p>	<p>To complete and analyse a practical food science investigation NEA 1 Review Write up the investigation</p>	<p>To build skills through recipe development Practical – Maids of honour</p>
		<p>Remote Task: Complete the task set HERE Email your work to kjenkins@dixonsma.com</p>	<p>Remote Task: Complete the task set HERE Email your work to kjenkins@dixonsma.com</p>	<p>Remote Task: Complete the task set HERE Email your work to kjenkins@dixonsma.com</p>	<p>Remote Task: Complete the task set HERE Email your work to kjenkins@dixonsma.com</p>	<p>Remote Task: Complete the task set HERE Email your work to kjenkins@dixonsma.com</p>	<p>Remote Task: Complete the task set HERE Email your work to kjenkins@dixonsma.com</p>	<p>Remote Task: Complete the task set HERE Email your work to kjenkins@dixonsma.com</p>	<p>Remote Task: Complete the task set HERE Email your work to kjenkins@dixonsma.com</p>	<p>Remote Task: Complete the task set HERE Email your work to kjenkins@dixonsma.com</p>	<p>Remote Task: Complete the task set HERE Email your work to kjenkins@dixonsma.com</p>	<p>Remote Task: Complete the task set HERE Email your work to kjenkins@dixonsma.com</p>	<p>Remote Task: Complete the task set HERE Email your work to kjenkins@dixonsma.com</p>
Cycle 2	W/C 13/12	W/C 03/01	W/C 10/01	W/C 17/01	W/C 24/01	W/C 31/01	W/C 07/02	W/C 14/02	W/C 28/02	W/C 07/03	W/C 14/03	W/C 21/03	W/C 28/03
	<p>To explain diets and deficiencies - Case Studies Proteins</p>	<p>To be able to demonstrate a range of high level preparation skills. Practical Skills – Vegetable Chicken Portioning Chicken Breast Kievs</p>	<p>To explain diets and deficiencies – Fat</p>	<p>To be able to demonstrate a range of high level preparation skills. Chilled Lemon Flan – Fat’s function in pastry and protein denaturing</p>	<p>To explain diets and deficiencies - Case Studies Carbohydrates</p>	<p>To be able to demonstrate a range of high level preparation skills. Pasta Making – Ravioli</p>	<p>To explain diets and deficiencies - Case Studies Vitamins and minerals</p>	<p>To dovetail two recipes and completed high level skills - Bread Rolls and Tomato Soup</p>	<p>To explain diets and deficiencies - Case Studies Vitamins and minerals</p>	<p>To be able to research a task and analyse a variety of recipes. NEA 2 – Research and planning for elderly</p>	<p>To plan a practical effectively NEA 2 – planning - timeplan</p>	<p>Be able to create a dish from a timeplan independently Practical - NEA recipe (two dishes)</p>	<p>To evaluate and analyse a recipe NEA 2 – Evaluation of practical, inc.. Nutritional, costing and sensory.</p>

