

Summer Term – Remote Learning Plan

Year 9 – Food Preparation & Nutrition

| Week: | Instructions to Parents/Students |
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| | <ul style="list-style-type: none">• All Resources can be found on the school website.• The Knowledge Organiser document has lots of key information that will help you complete the tasks.• Tasks 1-8 are in booklet A.• Tasks 9-12 are in a booklet B.• The booklet contains ‘suggested’ recipes for you to try at home. These are completely optional. Recipes are at the end of the booklet. |
| 28B – 20 th April | Task 1 – Macronutrients |
| 29A – 27 th May | Task 2 – Recipe Modification |
| 30B – 4 th May | Task 3 – Comparing the benefits |
| 31A – 11 th May | Task 4 – Adapting a recipe |
| 32B – 18 th May | Task 5 – Food Waste |
| 33A – 1 st June | Task 6 – Food Provenance |
| 34B – 8 th June | Task 7 – Understanding a dish |
| 35A – 15 th June | Task 8 – Creating a food diary |
| 36B – 22 nd June | Task 9 – Food around the world |
| 37A – 29 th June | Task 10 – Danger zone and food poisoning |
| 38B – 6 th July | Task 11 – Gelatinisation |
| 39A – 13 th July | Task 12 – Functions of ingredients, nutrition and recipe development |