

# Summer Term – Remote Learning Plan

## Year 10 – GCSE Food Preparation & Nutrition

Week:	Instructions to Parents/Students
	<p><a href="https://www.youtube.com/playlist?list=PLXVI8Mt9AJ_qI4FVE41vterGuB87YZT1&amp;fbclid=IwAR0eemvpfIOVaN14X0jEPLwdDWXgXgMZ6x9iUwQIUZJlslfdLhNk3FF9I7Q">https://www.youtube.com/playlist?list=PLXVI8Mt9AJ_qI4FVE41vterGuB87YZT1&amp;fbclid=IwAR0eemvpfIOVaN14X0jEPLwdDWXgXgMZ6x9iUwQIUZJlslfdLhNk3FF9I7Q</a></p> <p>Link to 50 videos on youtube which will help you with the following topics!</p> <ul style="list-style-type: none"><li>• Each week will alternate between revising topics you have covered already in Y10 and learning your next topic; food safety.</li><li>• Revision topics are a PDF document to read, make notes on, create a poster or flash cards, test yourself.</li><li>• Food Safety documents are a PowerPoint to read and questions to answer.</li></ul>
28B – 20 <sup>th</sup> April	Task 1 – Revise Protein, Nutrients and Properties.
29A – 27 <sup>th</sup> May	Task 2 – Food Safety – Bacterial Contamination.
30B – 4 <sup>th</sup> May	Task 3 – Revise Fat, Nutrients and Functional Properties.
31A – 11 <sup>th</sup> May	Task 4 – Food Safety - Microorganisms and Enzymes.
32B – 18 <sup>th</sup> May	Task 5 – Revise Carbohydrates, Nutrients and Properties.
33A – 1 <sup>st</sup> June	Task 6 – Food Safety - Microorganisms in Food Production.
34B – 8 <sup>th</sup> June	Task 7 – Revise Vitamins.
35A – 15 <sup>th</sup> June	Task 8 – Food Safety - Preparing, Cooking and Serving Food.
36B – 22 <sup>nd</sup> June	Task 9 – Revise Water and Minerals.
37A – 29 <sup>th</sup> June	Task 10 – Food Safety - The Signs of Food Spoilage.

38B – 6 <sup>th</sup> July	Task 11 – Revise Buying and Storing Food.
39A – 13 <sup>th</sup> July	Task 12 – Food Safety - Buying and Storing Food.