Subject: Food Preparation and Nutrition

2 Week Independent Learning plan

**Email queries to: nbaker@waseleyhills.worcs.sch.uk**

Teacher: Mrs Patel / Mrs Williams

Year: 9 Topic/theme: International cuisine / Practical skills

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| Lesson  | What you need to take from this lesson  | Resource to use or hyperlink | Suggested task  |
| 1 | * Describe the characteristics of Chinese cuisine
 | * Use Chinese cuisine worksheet
* There is plenty of information on the internet to help you with this task.
 | **Task 1:*** Complete this task using the internet for research
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| 2 | * Understand the process of how to make the dish being demonstrated
 | * Use Chinese cuisine worksheet
* Link to demonstration clip to follow on SMHW
 | **Task 2:*** Watch the demonstration by Mrs Patel
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| 3 | * Interpret the recipe so you fully understand it
* Produce a time plan to organise your practical session
 | * Use Chinese cuisine worksheet
 | **Task 3:*** Read through the recipe and make a detailed time plan
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| 4 | * Apply understanding of the recipe and time plan to organise a practical session
* Produce a dish to meet the success criteria
 | * Use Chinese cuisine worksheet
 | **Task 4:*** Follow recipe on worksheet
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| 5 | * Evaluate your dish using sensory analysis
 | * Use Chinese cuisine worksheet
 | **Task 5:*** Complete task 5
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Don’t forget you can access the school drives and resources form the school website: <https://www.waseleyhills.worcs.sch.uk/>