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 |
| 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 |
| 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 |
| 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 |
| 5 | * Evaluate your dish using sensory analysis | * Use Chinese cuisine worksheet | **Task 5:**   * Complete task 5 |

Don’t forget you can access the school drives and resources form the school website: <https://www.waseleyhills.worcs.sch.uk/>