Subject: Food Preparation and Nutrition

2 Week Independent Learning plan

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

Teacher: Mrs Patel

Year: 10 Topic/theme: NEA 1 Mock

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| --- | --- | --- | --- |
| Lesson  | What you need to take from this lesson  | Resource to use or hyperlink | Task  |
| 1 | To investigate the working characteristics and functional properties of the ingredients used to make the best chocolate chip cookies.  | NEA 1 Task\_Planning worksheet | **Task 1:**Complete tasks 1 and 2 on the worksheet  |
| 2 | To investigate the working characteristics and functional properties of the ingredients used to make the best chocolate chip cookies.  | NEA 1 Task\_Planning worksheet | **Task 2:**Complete task 3 and 4 on the worksheet |
| 3 | To investigate the working characteristics and functional properties of the ingredients used to make the best chocolate chip cookies.  | NEA 1 Task\_Planning worksheet | **Task 3:**Complete task 5, 6 and 7 on the worksheet |
| 4 | To investigate the working characteristics and functional properties of the ingredients used to make the best chocolate chip cookies.  | NEA 1 Task\_Planning worksheet | **Task 4:**Complete task 8, 9 and 10 on the worksheet |
| 5 | To investigate the working characteristics and functional properties of the ingredients used to make the best chocolate chip cookies.  | NEA 1 Task\_Planning worksheet | **Task 5:**Complete task 11 on the worksheet |

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