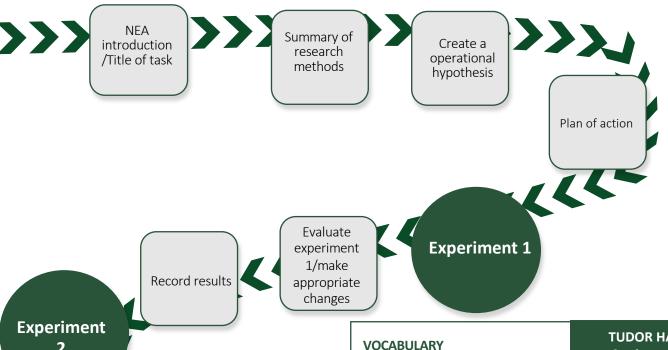


LEARNING JOURNEY

FOOD & NUTRITION

NEA 1-INVESTIGATION ASSESSMENT



There will be an emphasis on health and safety and personal and food hygiene during this half term. Students will be introduced to the processes and procedures of working in a food area/kitchen. The recipes will start basic to allow students to familiarise themselves with how to use the equipment safely and confidently. The theory element of the subject will focus on one of the government's healthy eating guidelines-The Eatwell Guide. Students will be encouraged to link the knowledge gained in these theory lessons to the practical lessons, in which they can modify the recipes to be more healthier and nutritious. .

Evaluate experiment 2/make appropriate changes

Hypothesis, control recipe, research methods, characteristics, function, chemical properties, analyse, plan of action, variable, sensory evaluation.

Evaluate experiment 2/make appropriate changes

Record results

Experiment

Record results

Evaluate experiment 3/make appropriate changes

Conclusion/ respond to hypothesis

TUDOR HABITS AND VALUES

Students will be expected to demonstrate the majority of the Tudor habits when carrying out their NEA. Open for feedback from their peers and teacher, self regulation and critically thinking about their decisions and focussing on the process of their coursework rather than the finished article.