

		Lesson Focus	Homework	Assessment
Autumn 1	Week 1	AC1.1- How food properties can be changed Theoretical and practical understanding of Denaturation- Egg Experiment Gelatinisation- Sauce and Pasta Experiment-	Flipped Learning- Read given notes on next week's content to secure basic information prior to lesson	
	Week 2	AC1.1- How food properties can be changed Theoretical and practical understanding of Caramelisation, Emulsification, Sols-gels- Meringue, Honeycomb	Flipped Learning- Read given notes on next week's content to secure basic information prior to lesson	
	Week 3	AC1.2- Variables that affect physical properties of food Theoretical and practical understanding of Temperature- Freezing and Heating Chemical Reactions- Baking Soda, Acids to marinade Manipulation (Stirring, Beating, Whisking)- Cake experiment- Well mixed vs Poorly mixed	Produce a guide to common faults in pastry	
	Week 4	Detailed Functions of Pastry Ingredients Pastry Making Common faults in pastry Pastry types sensory analysis		
	Week 5	Detailed Analysis of 'Problem Product' Type up functions of ingredients	Type up analysis of existing product	Assessed Coursework
	Week 6	Setting of success criteria. SMART targets	Type up SMART targets	Assessed Coursework
	Week 7	Detailed explanation of planned investigations	Type up investigation overview	Assessed Coursework
	Week 8	Experiment 1	Record and analyse findings from experiment	Assessed Coursework
Autumn 2	Week 9	Experiment 2	Record and analyse findings from experiment	Assessed Coursework
	Week 10	Experiment 3	Record and analyse findings from experiment	Assessed Coursework
	Week 11	Experiment 4	Record and analyse findings from experiment	Assessed Coursework

	Week 12	Experiment 5	Record and analyse findings from experiment	Assessed Coursework
	Week 13	Justified solution- Linking back to success criteria	Type up solution with justification	Assessed Coursework
	Week 14	Coursework Completion	Complete coursework for Christmas deadline	Assessed Coursework
	Week 15	Coursework Completion		
Spring 1	Week 16	<u>Introduction Lesson</u> Key temperatures, storage rules, 4C's, 3 types of contamination, personal and kitchen hygiene <u>AC1.1- Micro-organisms</u> Bacteria, Fungi (Mould & Yeast) and Viruses	Further Reading – Food Standards Agency 'Safe at Home' Further Reading- Medical New Today 'Bacteria'	
	Week 17	<u>AC1.2- Conditions for Growth</u> Temperature, PH, Oxygen, Water, Nutrients and links to different environments AC1.2 Practical		
	Week 18	<u>AC1.3 How Micro-organisms affect food quality</u> Bacteria, Fungi and Viruses Appearance, Texture, Smell, Aroma, Taste, Non-visible effects, Nutritional content AC1.3 Practical		
	Week 19	<u>AC1.4 Food Preservation</u> Freezing, Jamming, Pickling, drying, salting, additives AC1.4 Practical	Further Reading – Food Standards Agency 'Additives'	
	Week 20	<u>AC2.1 Intolerances</u> Lactose, Coeliac/Wheat, Chemicals AC2.1 Practical	Bring in selection of food packaging	
	Week 21	<u>AC2.2 Allergies</u> Eggs, Milk, Soya, wheat, peanuts, crustaceans, nuts, fish	Complete online FSA Allergy Training and	

		Immunological response and physiological causes FSA Online Food Allergy Training	further reading of Food Standards Agency 'Allergens and Intolerances', 'Allergen Advice' and NHS 'Allergies'	
Spring 2	Week 22	<u>AC2.3 Food Poisoning</u> Food borne and food poisoning illnesses, onset time, duration, vehicles, sources, high and low risk food, metal/plant and fish food poisoning <u>AC2.4 Symptoms</u> Visible and Non-Visible symptoms	Further Reading – Food Standards Agency 'Food Poisoning' Further Reading – Food Safety News 'Outbreaks'	
	Week 23	<u>AC3.1 Environments</u> AC3.1 Practical	Further Reading – Virtual College Article 'Common hazards in a kitchen'	
	Week 24	<u>AC3.2 Risk</u> Likelihood of hazard, potential of hazard to harm, differentiate between hazard and risk <u>AC3.3 Control Measures</u> Understand the risks posed and how to minimise these with control measures <u>AC3.4 Justify</u> To present a case for action and use of evidence to support proposal	Further Reading – Food Standards Agency 'Food Safety' and 'HACCP'	
	Week 25	<u>Practice Exam</u> 8 hours timed assessment, exam conditions, use previous past paper	Past paper	Assessed Practice Exam/Case Study

Summer 1	Week 26	<u>Exam Preparation, Revision, Organisation of Notes, completion of Unit 2 exam</u>		Assessed Exam
	Week 27	Unit 2 released on May 1 st , students will have 8 timed hours to complete the assessment independently and in exam conditions		
	Week 28	Students will complete time/log sheet, attendance log and other admin sheets		
	Week 29			