Plan Of Learning For The Year (Unit/Topic/Project Context)

Half Term 1

- Functional and chemical properties of protein
- Functional and chemical properties of carbohydrates

Half Term 2

- Food Science Functional and chemical properties of fats
- Raising agents

Half Term 3

- Food spoilage
- Food safety

Half Term 4

- Food choice
- British and International cuisine

Half Term 5

Mock NEA2

Half Term 6

- Mock NEA2
- Mock NEA1

Feedback, Retrieval & Assessment	Super curriculum opportunities / extra-curricular activities	Cultural Capital, SMSC, Careers and Futures
 Self and peer assessment-theory and practical On-going formative assessment during lessons by teacher Student/teacher one-to-one discussions Regular homework and quizzing Termly teacher assessed tasks Termly formal assessment 	 Student progression routes celebrated and displayed. Sixth form lesson experiences for Y10 students built into lesson schedule Looking to identify key skills in schemes which directly link to future careers and reference this on curriculum maps and powerpoints. 	 Looking to identify key skills in schemes which directly link to future careers and reference this on curriculum maps and powerpoints. Links with Sheffield Hallam

Common misconceptions	Connecting New Knowledge	Challenge for all
 Scientific terminology gelatinisation, coagulation, dextrinization, denaturation The balance of practical marks to theory for end of course Abstract concept of nutrients 	 Assessment of prior knowledge to address misconceptions and misinformation. Use of Seneca for regular revisiting of new terminology 	 Knowledge Organisers to support with subject specific terminology in each unit. Regular use of scaffolds and structured practice · Clearly defined success criteria and use of skills matrix to show next steps to improve Stretch activities built into each lesson