

Subject: Food Technology Bake Off project

Year group: 9

Week beginning	Subject Topic Baking	Key Learning points/big questions	Independent/Home learning	Key Vocab	Linked Assessment	Resources
1 29/11	Research task 1 Table of 10 different types of celebration	What is a celebration? What is eaten at a celebration? What customs and traditions are followed at different celebrations? How can I show multiculturalism in my research?	Research 8-10 different celebrations from across the world that would be appropriate for your NEA2 task. Follow the instructions given to you on Teams in our classroom 2021-11C-Fn1 Fill in the table to show your understanding of the different types of celebration you could choose from.	Culture Celebration Customs Target audience Date Time Decoration Tradition	NEA2 worth 50% of GCSE	Technology - Home (sharepoint.com)
2 6/12	Research Task 2 Mood board and annotation of chosen final idea	What is your chosen celebration? What foods are traditionally eaten? What colours, decorations or symbols are used? What date is the celebration? How is the food presented to show a difference between a normal meal and the celebration? Who is involved in the celebration? How do the pictures you have found inspire you?	Complete a mood board that shows a full range of foods and other ways your chosen celebration will inspire you. Research Task 2 is set on Teams	Culture Celebration Customs Target audience Date Time Decoration Tradition Food style		Technology - Home (sharepoint.com)
3 13/11	Research Task 3 3-4 recipes choices that reflect the chosen celebration idea.	How will each recipe reflect the celebration you have chosen? What skills are shown in each dish? What are the positive attributes of this dish? What are the disadvantages of this dish?	Research and show 3-4 recipes that could be used as part of the chosen celebration. Analyse the positive and negative attributes of each recipe. Research Task 3 is set on Teams	Culture Celebration Customs Target audience Date Time Decoration Tradition Food style		Technology - Home (sharepoint.com)

<p>4 24/1</p>	<p>Research Task 4 Survey of 8 questions asked to 15 people about their views of chosen celebration theme.</p>	<p>Questions must follow Who What When Where In a closed format</p>	<p>8 closed questions that focus on the chosen celebration. Research Task 4 is set on Teams</p>	<p>Culture Celebration Customs Target audience Date Time Decoration Tradition Food style</p>		<p>Technology - Home (sharepoint.com)</p>
<p>5 31/1 7/2 14/2</p>	<p>Research Task 5 Trial 3 recipes that will help devise a final recipe. These recipes should reflect the celebration chosen.</p>	<p>How will each recipe reflect the celebration you have chosen? What skills are shown in each dish? What are the positive attributes of this dish? What are the disadvantages of this dish?</p>	<p>Each recipe needs to be photographed to show the skills level of each student. Annotation about the success of the trial should be shown on the slide. Research Task 5 set on Teams</p>	<p>Culture Celebration Customs Target audience Date Time Decoration Tradition Food style</p>		<p>Technology - Home (sharepoint.com)</p>
<p>6 28/7</p>	<p>Planning 1- the menu and shopping list Final menu is chosen and planned/ described.</p>	<p>What skills are shown in your chosen menu? How does the menu reflect the chosen celebration? Can you set out all the ingredients needed as commodities: Fruit and vegetable Dairy Meat/ fish Grocer</p>	<p>Final menu should be written in descriptive language as if on a restaurant menu. Comprehensive shopping list is made Planning menu and shopping list is set on Teams Planning Task 1 set on Teams</p>	<p>commodities: Fruit and vegetable Dairy Meat/ fish Grocer</p>	<p>Categories of ingredients used in cooking</p>	<p>Technology - Home (sharepoint.com)</p>

7 7/3	<u>Planning 2-</u> Time Plan	Can I dovetail methods to complete all dishes on time and to a high standard? Can I identify problem areas in a method? Can I identify health and safety areas in a method?	.	Dovetail Method Health and safety		Technology - Home (sharepoint.com)
8 14/3	<u>Planning 2-</u> Time Plan	Can I dovetail methods to complete all dishes on time and to a high standard? Can I identify problem areas in a method? Can I identify health and safety areas in a method?	Planning Task 2 set on Teams			
9 14/3	<u>Practical Exam</u>	14 th to 18 th March students will be given a day to complete their recipes in a controlled assessment				Technology - Home (sharepoint.com)
10 21/3	<u>Evaluation</u>	Have I evaluated the appearance of the dish using descriptive language? Have I evaluated the smell and taste of the dish using descriptive language? Have I evaluated the texture of the dish using descriptive language?	Evaluation Task 1&2 set on Teams			Technology - Home (sharepoint.com)
11 28/3	<u>Evaluation</u>	What was successful? Where could you make improvements? Does the menu fit the theme? What skills did you use and how successful were they? What health and safety points affected the success of the dishes?	Evaluation Task 1&2 set on Teams			Technology - Home (sharepoint.com)
12 3/4	<u>DIRT –</u> Complete outstanding coursework	Where can you make improvements?				
13	<u>DIRT –</u> Complete					Technology - Home

	outstanding coursework					(sharepoint.com)