**GCSE Food Preparation and Nutrition**

**All work to be submitted on Teams class site in Files/ FPN**

**Documents to support will also be in this folder**

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| Work for year 10 FPN  Week beginning 15 June 2020  Task deadline 22nd June 2020  **Task 1: Remembering** the Key information- *By the end of this TASK you will be able to*recite the 8 Key requirements for NEA 1 Food Investigation Task  \*\*\*\* Please note that the release date is the 1st of September 2020  Read through The NEA context provided on the NEA 1 Food investigation task and start to let your brain digest the type of problem you will need to solve for your year 11 project.  Have a look at the NEA Mark scheme to start to get an understanding of your final project requirements.  Key question- What are the exam board requirements for successful completion of the task? |
| Week beginning 22nd June 2020  Task Deadline 29th June 2020  **Task 2: Understanding** technical information- *By the end of this task, you will be able to*describe the steps and sequence of tasks required to carry out a successful food experiment.  Using the information on the attached resource separate your NEA into steps and explain what is required to complete each step successfully  Key words – **Investigation, Equipment, Hypothesis, Experiment, Testing, Sampling , Fair Test/ Bias , Analysis** |
| Week beginning 29th June 2020  Task Deadline 06th July 2020  **Task 3**: **Application-** *By the end of this task, you will be able to*formulate a hypothesis and predict possible outcomes of a given investigation.  Using the 2017-18 topics below formulate 2 possible hypotheses for each topic  Predict the outcomes  What experiments would prove your hypothesis to be true/false?  *-Eggs are a key ingredient used to make a foam. Investigate the functional and chemical properties of eggs and other ingredients when making meringue.* *-Gluten formation is essential when making different types of dough. Investigate the functional and chemical properties of a flour-based dough. Choose bread* ***or*** *pasta* |
| Week beginning 06th July 2020  Task Deadline 13th July 2020  **Task 4: Analysis-** *By the end of this task, you will be able to analyse completed tasks and differentiate between them using strengths and weaknesses*  Compare the tasks provided in the FPN Food investigation document and highlight the strengths and weaknesses |
| Week beginning 13th July 2020  Task Deadline 17th July 2020  **Task 5** – **Create** - *By the end of this lesson, you will be able to design and create a master template of your Food investigation folder for the NEA Assessment*  Using the information gathered in tasks 1-4 create a template which you will use for your NEA |