Remote education Spring 2

Subject: Food & Nutrition Year Group: 9

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| Week commencing | Topic | How will the new content be delivered? | What activities need to be completed? |
| Monday 15th March | Double lesson  Bread making  Dextrinization  Single lesson  Function of ingredients in bread making | Follow instructions on ppt slide  Down load worksheet and help sheet to complete task | Make bread and evaluate and upload photo and evaluation  Complete worksheet on functions of ingredients in bread and upload. |
| Monday 22nd March | Double lesson  Bread making  Dextrinization  Single lesson  Function of ingredients in bread making | Follow instructions on ppt slide  Down load worksheet and help sheet to complete task | Make bread and evaluate and upload photo and evaluation  Complete worksheet on functions of ingredients in bread and upload. |
| Monday 29th March | Double lesson  Chow Mein  Gelatinisation  Single lesson  Honeycomb – caramelisation | Follow instructions on ppt to make Chow Mein and/or complete written tasks  Powerpoint with instructions on | Make Chow Mein and complete summary and upload  If you don’t cook, complete the summary on the ppt and also watch video and answer questions on gelatinisation  Read instructions on powerpoint and complete task options on final slide: make honeycomb and/or explain what caramelisation is. |