

Year 11 Learning Intention Year 11 GCSE Food	Vocab	Concept	Retrieval	Success Criteria	Hinge questions for this lesson	Red Zone
Week 1:	Testing Fair test Planning	Students to plan their NEA 1 practical experiment	Mini test on testing methods for NEA 1	Students have planned their experiments Students have ordered the quantities of ingredients needed	Which variable should be changed in a fair test? A. Control variable B. Dependent variable C. Independent variable D. Extraneous variable <input checked="" type="checkbox"/> C	Exam question on sensory perception
Week 2:	Sample Triangle tests Star diagram Panel	Students to plan which tests they will use for NEA 1	Name the functions of raising agents in baked goods	Students will have planned the tests they will use, for their experiments	What does the dependent variable measure in a food experiment? A. What is changed B. What stays the	Functions of raising agents questions

					<p>same C. The result that is observed or measured D. The equipment used</p> <p><input checked="" type="checkbox"/> C</p>	
Week 3:	Testing Sample Timing recording	Students to start experiments	Remember how to carry out a NEA 1 food experiment accurately	Students will have completed all the practical experiments	<p>Why should an investigation be repeated?</p> <p>A. To use more ingredients B. To improve accuracy and reliability of results C. To increase cooking time D. To make the task harder</p> <p><input checked="" type="checkbox"/> B</p>	Recording of results

Week 4:	Testing Sample Timing Recording	Students to start experiments	Remember how to carry out a NEA 1 food experiment accurately	Students will have completed all the practical experiments	Which practice best demonstrates good food hygiene during the practical? A. Wearing jewellery B. Cleaning as you go C. Leaving food uncovered D. Using the same cloth for all surfaces <input checked="" type="checkbox"/> B	Recording of results
Week 5:	Conclusion Reading results Outcomes Summarise	Students to complete a conclusion on the outcomes of the experiments	Retrieve results	Students will have completed the conclusion	What is the purpose of a food investigation in NEA 1? A. To design a final dish B. To investigate how an ingredient or process works	Proof read conclusion

					scientifically C. To practise presentation skills D. To reduce ingredient costs <input checked="" type="checkbox"/> B	
Week 6:	Conclusion Reading results Outcomes Summarise	Students to complete a conclusion on the outcomes of the experiments	Retrieve results	Students will have completed the conclusion All photographic evidence is included	Which variable is changed in a fair test? A. Dependent B. Control C. Independent D. Extraneous <input checked="" type="checkbox"/> C	Proof read conclusion and check off the checklist of work completed