

Year 11 : Food Preparation and nutrition Unit 4 – NEA task 1 Food Investigation task

Completion date: 31st Oct

15% of final grade. 30 marks

1500-2000 words (6-8 A4 pages)

Choice of titles released by the exam board in September

You will learn about:

The food investigation task will give you the opportunity to analyse and explore the functions and qualities of specific ingredients and test the effectiveness of these within different recipes.

You will create experiments to test your ideas and evaluate results to draw conclusions on how these ingredients work.

You will compare results and explain how you have explored your chosen investigation.

You will need to combine in depth research, practical testing and analysis to demonstrate your understanding of these ingredients and how they work.

Section A-Research (6 marks)

Section B-Investigation (15 marks)

Section C- Analysis and evaluation (9 marks)

You will know and understand:

- How to analyse a task
- Where to find relevant research
- How to effectively analyse and display your research
- How to write an hypothesis
- How to create and write up an effective investigation
- How to complete effective test experiments
- How these relate to the success of recipes
- Ways to evaluate and draw conclusions from your experiments

<p>Lesson Overview:</p> <ol style="list-style-type: none"> 1. Introduction to the task. Structure and assessment. Starting related research 2. Research 3. Conclude Research 4. Investigation and practical work 5. Investigation and practical work 6. Writing up results 7. Investigation and practical work 8. Writing up results 9. Analysis and evaluation 10. Review and refine 	<p>Key Words:</p> <p>Reaction Experiment Cause Determine Techniques Analysis Theory Investigation Hypothesis Research Conclusion Scientific</p>
<p>Suggested reading or support available:</p> <p>See important resources, feedback and information about lessons in your Showbie Class folder.</p> <p>http://www.foodafactoflife.org.uk/site.aspx?siteId=19&t=3</p> <p>https://www.bbcgoodfood.com/</p> <p>https://www.bbc.com/food/techniques</p> <p>https://www.vegsoc.org/</p> <p>https://www.bbc.com/bitesize/subjects/zb8jimp3</p> <p>www.technologystudent.com</p> <p>Illuminate publishing-AQA Food preparation and nutrition</p> <p>Hodder Education-Food prep and nutrition</p>	<p>Cross curricular:</p> <p>Science: Rates of reactions. Functions of ingredients within recipes. nutritional analysis. External effects on a reaction during preparation and cooking.</p> <p>P.E: In many investigations, the nutritional values of ingredients and recipes will need to be analysed and compared.</p> <p>SMSC: Independent work requiring resilience and the ability to be self reflective throughout the task.</p> <p>Literacy: Writing of an hypothesis. Descriptive writing when evaluating a practical experiment.</p> <p>Numeracy: Analysis of experiment results, including measurements and rates of reactions. Measurements, timings and temperatures of all recipes.</p>