

WHS Food Curriculum

NEA 1 Practice Task

How do you set up a Food Science practical investigation?



Can you research into the functional and chemical properties of food to formulate a hypothesis?

NEA2 Practice task : Can you use primary and secondary research to identify suitable highly skilled dishes for a given theme?

Can you analyse results to test a hypothesis?



Can you demonstrate technical skills to go above your target grade?



Can you apply sensory testing to your practical work and analyse and evaluate your results?



Can you apply dovetailing skills to a plan for practical outcomes?

Food spoilage, safety and contamination

Can you identify the microorganisms responsible for food spoilage?

Can you identify safe cooking and storage temperatures for high risk foods?



Can you put into practice food safety and methods to prevent cross contamination?

Year 10