

# WHS Food Curriculum

## NEA 1

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?



Can you analyse results to test a hypothesis?



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



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



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



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



**Food choice and provenance, exam preparation**

Do you know where our food comes from?



What influences our food choices?



What is the importance of sensory testing in food?



Can you use your previous knowledge to help with revising?

# Year 11