Year 11 Food Preparation and Nutrition knowledge organiser Autumn Term

What's assessed: Food investigation (30 marks)

Students will investigate the working characteristics and the functional and chemical properties of a particular ingredient through practical investigation. They will produce a report which will include research into 'how ingredients work and why'.

How it's assessed: Written or electronic report (1,500–2,000 words) split into three sections:

1. Students carry out **research** into the ingredients to be investigated
2. Students carry out **practical investigations**, related to the hypothesis or prediction, which demonstrate understanding of how ingredients work and why. Students will record the results of the practical investigation.
3. Students will **analyse and evaluate** the results of the investigation and reflect upon their findings. Explanations will demonstrate how the results can be applied in practical food preparation and cooking.

Marking criteria:	
Section	Students should:
Section A: Researching the task (6 marks) Students carry out research into the ingredients to be investigated.	• analyse the task, explaining the background research • carry out secondary research, using different sources, focusing on the working characteristics, functional and chemical properties of the ingredients • analyse the research and use the findings to plan the practical investigation • establish a hypothesis/predict an outcome as a result of the research findings.
Section B: Investigation (15 marks) Students carry out practical investigations, related to the hypothesis or prediction, which demonstrate understanding of how ingredients work and why**.**	• Investigate and evaluate how ingredients work and why through practical experimentation. Each investigation should be related to the research and have a clear aim which can then be concluded. • The number of investigations will be determined by the complexity of the investigations. • A range of appropriate testing methods should be identified and carried out to record the results eg annotated photographs, labelled diagrams, tables, charts, sensory testing methods, viscosity tests.
Section C: Analysis and evaluation (9 marks) Students will analyse and evaluate the results of the investigation and reflect upon their findings. Explanations will demonstrate how the results can be applied in practical food preparation and cooking.	• analyse and interpret the results of the investigative work. The results will be linked to the research and data explaining the working characteristics, functional and chemical properties of the ingredient(s) • evaluate the hypothesis/prediction with justification • explain how the results/findings can be applied in practical food preparation and cooking.