





Year 10: ASK Yourself!

Subject: Food Preparation and Nutrition

Unit: Dough project

	Launching 1-2	Developing 3-4	Progressing 5-6	Mastering 7-9
 S skills				
Making a variety of dough products	I can demonstrate working with bread dough using the correct technique to create a product.	I am able to enrich a bread dough to produce Chelsea buns.	I am able to make fresh pasta and sauce.	I am able to develop my own dough based product and present to a high standard.
Food science	I know how to record results from a food science investigation	I can write a hypothesis for a food investigation	I can write a detailed evaluation of a food investigation	I can link the analysis of results from a food investigation to cooking a dish.
 K knowledge				
Function of ingredients	I know that yeast requires special conditions to develop.	I can name the 4 conditions required for the development of yeast.	I can explain the functions of ingredients for bread making	I can identify the reasons why problems may occur in bread making and how to prevent them.
Functions of raising agents	I know that there are 3 raising agents in dough production	I can name the 3 raising agents.	I can explain how the 3 raising agents work.	I know the recipes that are linked to the 3 different raising agents.
Primary and secondary foods	I know that there are different stages in food processing	I can name an example of a primary and secondary food.	I know the stages of producing a secondary food.	I can identify which foods are primary sources and which are secondary and which processes have been used.