

# Year 11 Food Technology Overview

## Learning Objectives/Outcomes

Functions of ingredients, fat, sugar, and flour. What if I changed to plain flour, brown sugar, liquid sugar, margarine, avocado, olive oil?

Key terms linked to the function of ingredients and the nutrients.

Cake making, demo and explanation.

Structure of the NEA1 Key terms and their meanings.  
Hypotheses, Testing methods, planning, requisition list.  
Go through the mark scheme.  
Go through and exemplar piece of work and discuss.  
Go through expectations of the controlled assessment and the importance of doing well in ALL aspects of the course.

Cooking practicals and revision.