

Knowledge Mat: Food

Key Knowledge for Year 11

Term 1

- Introduction to NEA1 and research.
- Completion of NEA1.

Term 2

- Introduction to NEA2 and research, trialling of recipes and completion of NEA2.

Term 3

- Completion of outstanding theory work from year 10.
- Exam revision.
- Exam technique.

Wider Experiences / Try to do

- A visit to a local restaurant.
- Engage in topical food issues.

The big questions:

- **Can I work** independently and motivate myself in the completion of my NEA's?
- **Can I apply** the food preparation/ experimental skills I have learnt in Year 10 to my NEAs.

Vocabulary

Raising Agent -

A chemical/physical or biological way to aerate food.

Shortening -

Creating a crumbly texture in baked goods using different fats.

Dextrinisation -

When a carbohydrate turns brown when heated, e.g. bread becomes toast.

Caramelisation -

Effect of heat on sugar.

Control Recipe –

A standard recipe against which others are compared.

Variables –

Slight variations to a normal recipe.

Dovetailing –

Two recipes are made at the same time.

Trailing –

A process of select and experiment to meet the brief.