**National Health and Food Technology**

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|  | **Learning Intention** | **Success Criteria – learners will be able to;** | **Planned Homework activities** | **Ways to Support Learning at Home** | **Assessment** |
| Contemporary Food Issues | Explain consumer’s food choices.  Following a design brief, select, make and explain a food product which addresses issues affecting consumer food choices.  Evaluate the success of your work and areas for improvement.  **Passport of Skills**   * Taking responsibility * Communicating * Working with Others * Planning, managing, organising | Factors affecting consumer food choice   * Explain factors which may affect consumers choice of food   Food labelling and the consumer   * Explain how information on food labels help consumers make informed choices   Organisations that protect the interests of the consumer   * Describe how organisations protect the interests of consumers   Technological developments affecting consumer food choice   * Describe technological developments which may affect consumer’s choice in food. * Using problem solving, planning and evaluation through the design brief. * Complete a final design evaluation, reflecting on the success of the final design against the requirements of the design brief. * Work through SQA Past Papers and exam style questions in order to prepare for National Qualification Exams. | Contemporary Food Issues homework booklet.   * Food labelling * Evaluation of food advertisements * Technological developments: functional foods, additives, create a leaflet. * Complete SQA Past Paper and exam style questions as directed by the class teacher, as part of unit revision. | Read through Knowledge and Understanding unit booklet to support and strengthen learning in preparation for National Qualification Exams.  Analysis food labels/ packaging at home or when helping to shop for food at the supermarket.  Discuss current food advertisements and how it affects consumer food issues.  Watch consumer food related programmes.  Pick up and read the free food magazines from supermarkets. | * Select an issue which may affect consumer food choices. * Explain a food product which addresses this issue. * Make a food product and explain how it addresses this issue. |

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| Food Product Development | Explain how food products are developed.  Following a design brief, develop a food product to meet specified needs.  Evaluate the success of your work and areas for improvement.  **Passport of Skills**   * Taking responsibility * Communicating * Working with Others * Planning, managing, organising | The functional properties of different ingredients in food products   * Explain the functional properties of different ingredients in food products.   The stages of food product development   * Explain the stages of food product development. | Food Product Development homework booklet.   * Research tasks * Ingredients and their functional properties – recipes. * Food product development process * Complete SQA Past Paper and exam style questions as directed by the class teacher to aid revision for unit assessment. | Read through Knowledge and Understanding unit booklet to support and strengthen learning in preparation for National Qualification Exams.  Watch / look at magazines to analyse new food adverts.  Practise cookery skills at home, prepared in a safe and hygienic manner. Understand the use of food products and their functional properties. | Developing food products to meet specific needs   * Undertake investigations to generate ideas for food products that meet specific needs. * Make a prototype of a food product using safe and hygienic practises. * Conduct sensory evaluation of a food product. * Explain how the food product meets the specified needs. |
| Food for Health | Explain the relationship between health, food and nutrition.  Make and reflect on a food product to meet dietary and health needs.  **Passport of Skills**   * Taking responsibility * Communicating * Working with Others * Planning, managing, organising | Functions and effects on health of the main nutrients, water and dietary fibre   * Explain the functions and effects on health of the main nutrients.   Current dietary advice   * Describe, in detail, current dietary advice.   Benefits to health of a balanced and varied diet   * Describe the benefits to health of a balanced and varied diet.   The effects of diet related conditions on health   * Explain the effects of diet-related conditions or diseases on health. | Food for Health homework booklet.   * Nutrients * Dietary advice * Diet related conditions and diseases mind map.   Complete SQA Past Paper and exam style questions as directed by the class teacher, as part of unit revision. | Read through Knowledge and Understanding unit booklet to support and strengthen learning in preparation for National Qualification Exams. | * Explain the dietary and health needs of a specified individual or group of individuals. * Select and use appropriate ingredients and cooking methods to make a food product to meet the dietary and health needs of a specified individual or group of individuals. * Explain how the food product meets the dietary and health needs of a specified individual or group of individuals. |