

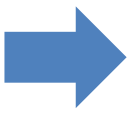
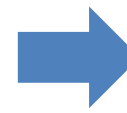
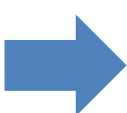
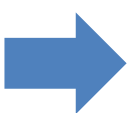
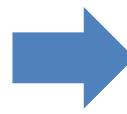


Skills, knowledge and understanding to be developed in this Learning Plan:

- Analysis of dishes relevant to the NEA 2.
- Evaluation of dishes relevant to the brief of the NEA 2.
- Conclusion in relation to the hypothesis for NEA 1.

Key terms to be learned in this LP:

Sensory Evaluation, Analysis, Conclusion, Witness Statement, Hypothesis, Roasting, Boiling, Steaming, Blanching, Nutrients.

<p>Week/Wythnos 1 - 2 Learning Objectives:</p> <ul style="list-style-type: none"> • Understand each section of NEA 2 and self assess as to whether each section is complete to the highest standards possible. • Is each section complete and ready for marking and moderation? 	 <p>Objective assessments: Be able to:</p> <p>Self assess whether each section is complete and whether there are any sections that need to be added to in order to gain the highest mark possible.</p>	<p>Homework/Gwaith cartref:</p> <p>Set: Due:</p>
<p>Week/Wythnos 3 Learning Objectives:</p> <ul style="list-style-type: none"> • Begin the formal write up of NEA 1. • Ensure each cooking method is written about using the notes taken from the NEA 1 Practical exam and relevant photographs added. 	 <div data-bbox="718 1108 877 1209" style="border: 1px solid black; padding: 2px; display: inline-block;"> Assessment NEA 1 and 2 write up </div> <p>Objective assessments: Be able to:</p> <p>Write about the trials that will be undertaken and create a suitable hypothesis.</p>	<p>Homework/Gwaith cartref:</p> <p>Set: Due:</p>
<p>Week/Wythnos 4 Learning Objectives:</p> <ul style="list-style-type: none"> • Ensure all written work from each section is completed and suitable modelling provided as the task has a 2500 word maximum write up. • Was the hypothesis correct? Which variables did you change / keep the same? • Teacher to check both NEAs and provide any more scaffolding and feedback. 	 <p>Objective assessments: Be able to:</p> <p>Discuss each cooking method effectively when cooking the green vegetables. Was the colour, texture and nutritional value affected during each cooking method?</p>	<p>Homework/Gwaith cartref:</p> <p>Set: Due:</p>
<p>Week/Wythnos 5 Learning Objectives:</p> <ul style="list-style-type: none"> • Self assess and peer assess each section of NEA 1 giving a WWW and EBI. • Act on WWW and EBI from ongoing teacher feedback. 	 <p>Objective assessments: Be able to:</p> <p>Make necessary improvements in order to achieve the highest grades possible as the NEA unit is worth 60% of the final grade.</p>	<p>Homework/Gwaith cartref:</p> <p>Set: Due:</p>
<p>Week/Wythnos 6 Learning Objectives:</p> <ul style="list-style-type: none"> • Revision for March Mocks for Unit 1. 	 <p>Objective assessments: Be able to:</p> <p>Answer 1 and 2 mark questions.</p>	<p>Homework/Gwaith cartref:</p> <p>Set: Due:</p>

Week/Wythnos 7 Learning Objectives:

- Revision for March Mocks for Unit 1.



Objective assessments:

Be able to:

Extend answers for questions carrying more marks.

Homework/Gwaith cartref:

Set:

Due:
