**St Aidan’s and St John Fisher Associated Sixth Form**

**Y11 to Y12 Transition Work**

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| **Subject:**  **Food Science and Nutrition Level 3** |
| **Topic(s):**  **Practical tasks and planning** |
| **Independent Learning Task(s) to Complete:**  A practical understanding and application is vital to success in this new Level 3 qualification. Having the ability to plan and make different produces using different ingredients and methods of making are key elements.  Attached is a GCSE list of products that you need to be able to make. Use the list as following:   1. Tick off all products you can make with confidence 2. Mark the products you are less confident with or have not made 3. Over the summer period practise/remake the products from point 2. 4. Produce comprehensive planning sheets to accompany your recipes. It is not expected that you produce a planning sheet for each dish but attempt to complete 2 or 3 detailed sheets to include safety checks alongside quality control points. An outline of the type of planning sheet required is attached as well as an example. |
| **How it links to the Specification:**  **AC6.1** use tools in preparation of commodities  **AC6.2** use advanced techniques in preparation of commodities  **AC6.3** assure quality of materials to be used in food preparation  **AC6.4** use advanced techniques in cooking of commodities  **AC6.5** present cooked complex dishes using advanced presentation techniques  **AC6.6** use food safety practices |
| **Resources (include any hyperlinks):**  **BBC Good Food**  **Recipe website or books** |
| **Additional Information:**  Should you require any further details or have any questions about the above task please email:  [j.betteridge@staidans.co.uk](mailto:j.betteridge@staidans.co.uk) |
| **Deadline:**  Start of September Term |