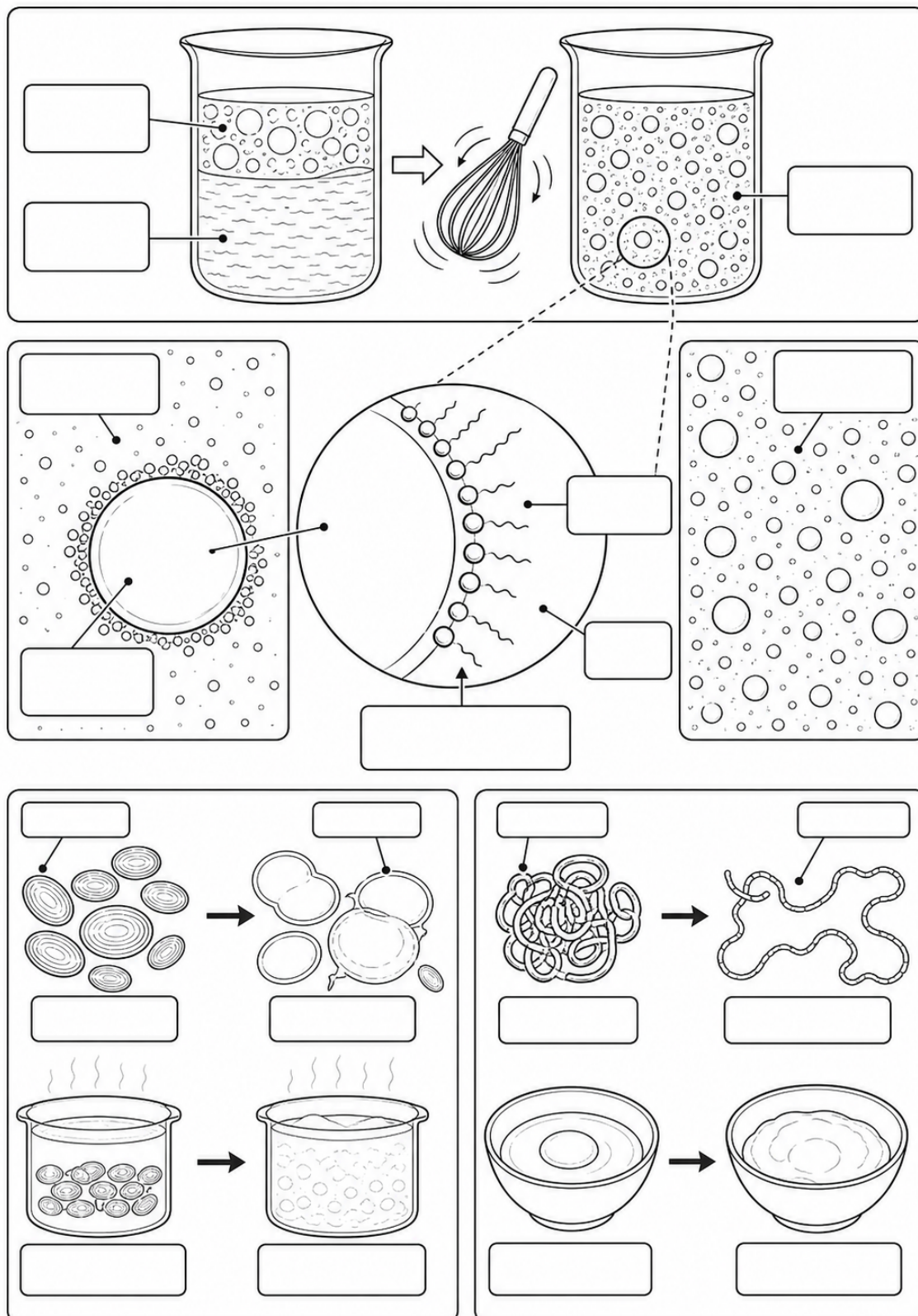


Food science Activity Challenge Colouring Page

KS4 / GCSE / Year 10 - Food Preparation And Nutrition

Identify the missing or incomplete component in this food science study plate, then colour-code the system.



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Parent & Teacher Guidance

Curriculum focus

Topic: Food science. Develop accurate observation, subject vocabulary and evidence-based explanation. Mapped scope: DfE GCSE subject content and key stage 4 curriculum entitlement.

Before you begin

Review the picture together and ask the learner what they already notice about Food science. Read the activity aloud, explain unfamiliar vocabulary, and agree which details need special attention.

Solo activity

The learner can complete the colouring independently, then use the finished page to explain three details linked to Food science. Encourage accurate colour choices where they carry meaning, but allow creative choices elsewhere.

Group activity

Give pairs or small groups different areas to inspect. Ask them to agree on evidence before colouring, compare their findings, and present one curriculum fact to the class. Finish with a whole-group check against the guidance below.

Questions to guide discussion

What evidence can you see? Which feature is most important and why? How does one part connect to another? What new fact about Food science can you explain using the picture?

Answers and checking

The missing component is an emulsifier at the oil-water interface. Its water-attracting and oil-attracting ends help keep droplets dispersed; lecithin in egg yolk is a common example.

Learning record and next steps

☐ Completed the colouring

☐ Explained key vocabulary

☐ Completed the activity

☐ Used visible evidence

Evidence noticed / vocabulary used

Next step:
