

## Subject: Food Technology

### National Curriculum

In Year Seven students will follow a programme of study incorporating both practical and self-evaluation based theory activities following the framework set by 'Food A Fact of Life – Food Life Skills'. They will engage in range of activities to build their practical skills and gain knowledge and first-hand experience on food hygiene and safety. Targets will be set to meet the needs of all our students in order to build their confidence and knowledge around food whatever stage of their learning journey they are on. Students' progress will be tracked on a half-termly basis through tracking both self-evaluation and staff evaluation forms to see if their individual targets are met each lesson, targets will then be updated or revaluated. In Years Eight and Nine students will continue to learn through practical study sessions. They will also begin theory based lessons to understand key principles of both nutrition and health. From these theory based studies they shall be challenged to apply their knowledge to personalise the dishes through suggesting ways to make them healthier/improve the nutritional value. Students will be expected to be competent in a range of cooking techniques and continue to improve and build confidence around these skills. Year Eight Students will continue to have their progress tracked on a half termly basis through their theory lessons, they will continue to self-assess their work and be tested on their knowledge. In Year Ten and Eleven students will study and complete a BTEC Level 1 or 2 Award in Home Cooking Skills in there theory based lesson. Year 10 and 11 Students will have the opportunity to complete their 'Level 2 Food Hygiene Qualification' through the spring term. Throughout the duration of this course students will continue to build their knowledge, understanding and confidence of cooking meals independently and begin to build the skills to cook for others. They will understand how to budget when planning a meal and transfer this skill into planning the meals they wish to cook at school once a week. In their practical lessons they shall continue to demonstrate food safety and hygiene throughout the prep and cooking process, they will also begin to focus on how to apply presentation skills to the meals they cook.

### Curriculum Intent

In Food Technology we intend to design a curriculum that is both accessible and supportive to all students. We aim to maximise the development of every young person's ability, skill and academic achievement. Our curriculum will be rich in both skills and knowledge, allowing students to apply what they learn in food technology to other subjects and the real world. We strive to engage all students in Food Technology and equip them with the skills, knowledge and qualifications to open doors in both further education and work. Our Aim is for student's to be confident in their own ability and be coherent with practical and transferable skills learnt in the kitchen. It is a priory of ours that students can develop an understanding around the subject that can be used to strengthen ties to their culture, community and interests. This can be in the wider community and around school with Food Technology working closely

with PA and Outdoor education to reinforce how food fuels our bodies and to develop a first-hand understanding of where our food comes from.

It is important that the subject works alongside our schools core values of 'Respect'. We aim for our students to show Responsibility in the kitchen, particularly around hygiene and safety. We aim for students to feel a sense of Empowerment as they become more knowledgeable and independent in the kitchen. Food Technology is an alternative to academic core subjects, we aim to allow this to give students a Sense of Belonging allowing them to have more freedom around what they want to cook and prioritise what they wish to learn, this also promotes independence and builds confidence in our students. Personalised Learning is something very important in our lessons, all students have different strengths, abilities and needs. We have children working in Nurture, Hybrid and Core pathways based on their ability, this means each lesson will be accessible to them and accommodated accordingly to allow them to thrive in every session. In our theory lessons we aim to build Empathy and understanding of where our food comes from, we want our young people to understand the impact the food industry has on our world and allow them to form independent thoughts on how they can sustainably help make this better. Each lesson we want our young people to consistently produce high quality work in both practical and theory lessons they can be proud of, this Consistency will boost their confidence and open them up to many opportunities. We also aim to build Tolerance through the lessons; cooking takes time, requires patience and sometimes things will go wrong. This will give our students opportunity to build resilience and give many opportunities for self-improvement.

At KS3&KS4 students are expected to be able to understand and apply the principles of nutrition and health, have the skills to cook an assortment of dishes so that they can confidently feed themselves and others a healthy and varied diet. Students should also be competent in a range of cooking techniques some examples including using utensils and electrical equipment, having an awareness of taste, texture and smell to decide how to season dishes and having the skills to adapt a recipe. They should also understand the source, seasonality and characteristics of a broad range of ingredients.

Staff in our department set the standards and expectations students are expected to follow in the kitchen. This is presented to our students in a manageable and clearly conveyed way providing clear expectations. These standards provide the young people that access the lessons aspirational goals that can be developed over time and will provide them with tangible qualifications that will support them gaining employment in the food/service industry or even accessing further education after Year 11 at The Respect Collaboration of Schools.

Alongside teaching the curriculum we aim to take a whole school approach, using food as a tool, to connect our students to the wider community. We aim to educate them on different cultures, farming, industry and even personal experience. Allowing our students to see how Food Technology fits in a much wider world outside of just what they consume. Alongside this our lessons support students in developing important and transferable skills such as building self-esteem and worth, teamwork, self-control, independence, creativity and problem solving. A large amount of student's join The Respect Collaboration of Schools with significant gaps in education and/or social skills, Food Technology plays a vital role in helping students build these up in a relaxing, hands on and fun environment. Students during lessons are given opportunities to work both alone to promote independence but also in pairs and small groups to build relationships and skills such as teamwork. We expect our students to work safely and supportively alongside each other, especially throughout practical lessons.

**Curriculum Implementation – Year 7**

|  | Content / Topics   | Assessment |
|--|--|------------|
|  | <p>Food A Fact of Life (FFL) is a comprehensive, progressive education programme which communicates up-to-date, evidence-based, consistent and accurate messages around food to all those involved in education. It is managed by the British Nutrition Foundation, in partnership with the Agriculture &amp; Horticulture Development Board. Its Food Life Skills is a collective of 13 different modules that allow our Year Seven students to become familiar in the kitchen, gain hands on experience with food and build key skills within their lessons.</p> |            |

|        |             |   |   |   |
|--------|-------------|---|---|---|
| Year 7 | Autumn Term | 1 | <p><b>Module 1: Getting to Grips</b><br/>The aim of this module is for students to become familiar with the kitchen and cooking equipment. They are encouraged to work in pairs and build up knife skills and safety allowing them to prepare fruit and vegetables using a range of techniques. Throughout the Module they will make three recipes, using a range of different fruit and vegetables.</p> <p><b>Module 2: Indian Express</b><br/>Over the course of this module students will develop cooking skills making a selection of Indian recipes and explore Indian Culture. Students will complete tasks such as making naan bread from scratch developing skills such as kneading and baking. They will also recap on skills from module 1, e.g. use a knife safely and begin to demonstrate meat handling skills learning about cross contamination.</p> | Every year 7 student will have 3 personalised targets in their Food Technology lessons that they need to prove they have achieved through student self-assessment sheets each lesson. Staff will evidence this through comments and photographs. Once a student has proven they can meet their target on 5 separate occasions without prompt or lots of staff support they will have completed it. They will then receive a new, updated target for them to work towards and achieve. All evidence and archived targets will be stored in their individual folders. |
|        |             | 2 | <p><b>Module 3: Pack a Lunch</b><br/>The aim of this module is for students to explore a range of foods that can be eaten for lunch. Whilst students will make familiar dishes they will also be challenged to explore new unfamiliar ingredients and dishes, this module will focus closely on how to work safely and hygienically. Students will also learn new cooking skills such as grilling, frying.</p> <p><b>Module 4: Noodle Time</b><br/>In this module students will focus on healthy meals and be expected to create 3 quick, healthy noodle based meals following stir frying techniques. They will explore how to make a meal suitable for different diets such as vegetarians. They will also use skills such as peel, chop and slice, using the hob (stir-fry and boil).</p>  |   |

|  |             |   |  |  |
|--|-------------|---|--|--|
|  | Spring Term | 1 | <p><b>Module 5: Mama Mia</b><br/>The overall aim of this module is to develop knife and recipe adaptation skills. Students will be preparing simple dishes that can be adapted for a variety of occasions. During this module they will also explore different Italian recipes. One of the expectations is for students to make a tomato based sauce, they can then use this on a variety of different meals.</p> <p><b>Module 6: Take Out, Cook in!</b><br/>The aim of this module is to make foods at home which you might buy from a take-away. This will have students considering healthier alternatives and introduce them to budgeting meals and the cost of food. Over the course of this module students will make 3 Take Out Alternatives of their choice.</p> | <p>Every year 7 student will have 3 personalised targets in their Food Technology lessons that they need to prove they have achieved through student self-assessment sheets each lesson. Staff will evidence this through comments and photographs.</p> <p>Once a student has proven they can meet their target on 5 separate occasions without prompt or lots of staff support they will have completed it.</p> <p>They will then receive a new, updated target for them to work towards and achieve. All evidence and archived targets will be stored in their individual folders.</p> |
|  |             | 2 | <p><b>Module 7: Back to Basics</b><br/>The outlined aim of this module is for students to make three basic recipes to start developing their baking skills and to further develop knife skills and safety. Students will also look into different hygiene techniques in the kitchen and share ideas how they can be more hygienic when cooking.</p> <p><b>Module 8: Simple But Fun</b><br/>This modules aim is for students to make recipes that are low cost and can be adapted. This will help them further explore the cost of food and develop independent thinking stills to decide how they can turn everyday basics into something more exiting.</p>  |  |

|  |                    |   |  |  |
|--|--------------------|---|--|--|
|  | <b>Summer Term</b> | 1 | <p><b>Module 9: Wakey Wakey</b><br/>In this module students will explore different breakfast foods and how they can make simple switches to give them a healthier start to the day. Students will create 3 different breakfast ideas such as pancakes, fry ups and smoothies. Students will also learn about the benefits of a nutritious breakfast.</p> <p><b>Module 10: A Fishy Tale</b><br/>The aim of this module is to plan a meal using fish and create all the components involved in it. Students need to work as a team to plan a meal and delegate responsibilities in creating the different parts. The meal should be well balanced, students should refer to the eatwell guide to learn about what makes a balanced meal.</p> | <p>Every year 7 student will have 3 personalised targets in their Food Technology lessons that they need to prove they have achieved through student self-assessment sheets each lesson. Staff will evidence this through comments and photographs. Once a student has proven they can meet their target on 5 separate occasions without prompt or lots of staff support they will have completed it. They will then receive a new, updated target for them to work towards and achieve. All evidence and archived targets will be stored in their individual folders.</p> |
|  |                    | 2 | <p><b>Module 11: BBQ Frenzy</b><br/>The aim of this module is to learn how to make great dishes for a summer barbeque. Students will learn about the differences of cooking indoors and outdoors and create recipes that are suitable to be cooked in both environments. Focus will be on insuring meat is safely handled, prepared and cooked.</p> <p><b>Module 12: Veg Out</b><br/>The aim of this module is to use a wide range of vegetables to create colourful, tasty and versatile dishes. Students will learn about the importance of having a range of vegetable in their diet and also be given the opportunity to try new/different vegetables.</p>   |  |

|   |             |   |   |   |
|---|-------------|---|---|---|
|   |             |   | <p><b>Module 13: Impress</b><br/>Students are to create an 'impressive' starter, main and dessert over 3 lessons that they would be proud to serve to somebody else. They should think about good hygiene and presentation throughout.</p>  |   |
| <b>Curriculum Implementation – Year 8</b> |             |   |   |   |
|   |             |   | Content / Topics  | Assessment  |
|   |             |   | In Year 8 students will participate in both practical and written theory lessons. Topics for this year will be the healthy eating, learning about the different components that make up the eatwell guide and understanding the key principles of nutrition and health. Every student will be given opportunities to personalise dishes to give them hands on opportunities to strengthen their theory knowledge. For example when looking at healthy eating students will be able to make changes to a meal in order to make it healthier, they will then cook this meal. Students will also work on practical kitchen life skills, developing both ability and confidence within the kitchen. |   |
| Year 8                                    | Autumn Term | 1 | <p><b>Theory Focus: The Eatwell Guide</b><br/>Students will begin to look at and explore what the eatwell guide is. They will focus on the 5 main groups that make up the guide and learn why they important for our bodies. Within this students will also learn about the importance of hydration.</p> <p><b>Practical Focus:</b><br/>Students will continue their work from last year and further develop and demonstrate knife skills and using the hob (boiling and simmering) to prepare different meals.</p>   | <p>In Year 8 students will have 3 personalised targets per half term. These targets will be individual to each student to help support their needs and growth within the kitchen. Students will work to meet these targets through self-assessment review sheets after they make practical dishes. This will be evidenced through staff comments and photographs of the students work.</p> <p>They will also have an assessment each half-term that will be based on the theory work learnt</p> |
|   |             | 2 | <p><b>Theory Focus: Protein &amp; Different Diets</b></p>   |   |

|  |             |   |   |  |
|--|-------------|---|---|--|
|  | Spring Term |   | <p>Students will learn how to explain the sources, types and functions of protein. They will begin to describe the dietary recommendations for protein and how it relates to their diet. Students will also learn about different diets and dietary requirements. They will focus vegan, vegetarian and gluten free diets.</p> <p><b>Practical Focus:</b><br/>Students will cook meals that follow the different diets they are learning about. This will allow them to use a variety of different skills and equipment in the kitchen. There will be a focus on festive bakes throughout December.</p> | <p>in class. This will be marked by the class teacher and feedback will be given to each student.</p> <p>All evidence of this will be stored in their individual folders.</p>  |
|  |             | 1 | <p><b>Theory Focus: Energy</b><br/>Students will learn about food energy. They will be able to describe what food energy is and explain why it is needed. Students will learn how to identify sources of energy in their diets.</p> <p><b>Practical Focus:</b><br/>Students will develop and demonstrate measuring, cake making, and using the oven (baking) throughout this half term.</p>   | <p>In Year 8 students will have 3 personalised targets per half term. These targets will be individual to each student to help support their needs and growth within the kitchen. Students will work to meet these targets through self-assessment review sheets after they make practical dishes. This will be evidenced through staff comments and photographs of the students work.</p> |
|  |             | 2 | <p><b>Theory Focus: Healthy Eating &amp; Meal Planning</b><br/>Students will focus on healthy eating and how they can make healthy choices within their diets. They will explore food swaps that can make meals healthier and also look at what healthy foods they enjoy. Students will also be given a chance to try new and different healthy foods. They will also plan a meal focusing on healthy eating.</p>   | <p>They will also have an assessment each half-term that will be based on the theory work learnt in class. This will be marked by the class teacher and feedback will be given to each student.</p> <p>All evidence of this will be stored in their individual folders.</p>  |

|   |             |   |  |
|---|-------------|---|--|
|   |             | <p><b>Practical Focus:</b><br/>Students will cook meals that are in keeping with the topic of healthy eating. They will also develop and demonstrate preparation and cooking of raw meat and further develop their knife skills.</p>  |  |
|   | Summer Term | <p>1</p> <p><b>Theory Focus: Vitamins and Minerals &amp; Seasonality</b><br/>Students will learn about vitamins and minerals and why our bodies need them. They will learn the functions of different vitamins and explore what foods they can be found in. Students will also look at seasonal foods and look at the advantages of eating produce that is in season. They will also learn about the technology that allows us to eat out of season food all year round.</p> <p><b>Practical Focus:</b><br/>Students will cook food using seasonal produce. They will also demonstrate knowledge of cooking with different types of heat (frying, grilling, boiling and baking) safely.</p> | <p>In Year 8 students will have 3 personalised targets per half term. These targets will be individual to each student to help support their needs and growth within the kitchen. Students will work to meet these targets through self-assessment review sheets after they make practical dishes. This will be evidenced through staff comments and photographs of the students work.</p> <p>They will also have an assessment each half-term that will be based on the theory work learnt in class. This will be marked by the class teacher and feedback will be given to each student.</p> |
|   |             | <p>2</p> <p><b>Theory Focus: Meal Planning and Yearly Recap</b><br/>Students will be given different tasks to plan meals to meeting different specifications. These specifications will be based around the knowledge accumulated over the year.</p> <p><b>Practical Focus:</b><br/>Students will cook some of the dishes they have planned. They will also make dishes that use all the skills they have learnt throughout the year. This will be how students are assessed in the final term.</p>   | <p>All evidence of this will be stored in their individual folders.</p>  |
| <b>Curriculum Implementation – Year 9</b> |             |   |  |
|   |             | Content / Topics  | Assessment   |

|        |             |   |   |  |
|--------|-------------|---|---|--|
|        |             |   | <p>During Year 9 students will learn in more detail about nutrition, recapping knowledge learnt in year 8. Students will explore food from around the world and from different cultures. Through this they will learn about where their food comes from and the environmental, ethical and sustainable impacts it has. Students will learn about hygiene and food safety during the spring term and have the opportunity to gain their Level 2 Qualification in Food Hygiene. At the end of the year students plan and carry out a charity bake sale to give them hands on experience using the skills and knowledge gained throughout the year. They will be expected to research and bake recipes for this independently.</p> |  |
| Year 9 | Autumn Term | 1 | <p><b>Theory Focus Where Does My Food Come From?:</b><br/>In year 9 students will look at where their food comes from. They will learn about air miles, ethically sourced and Fairtrade products and explore the process from field to plate.</p> <p><b>Practical Focus:</b><br/>Students will further develop and demonstrate knife skills and using knives in a safe way. They will also continue using the hob (boiling and simmering) to prepare different meals.</p>   | <p>Students will also fill out self-assessment review sheets after they make practical dishes. This will be evidenced through staff comments and photographs of the students work.</p> <p>They will also have an assessment each half-term that will be based on the theory work learnt in class. This will be marked by the class teacher and feedback will be given to each student.</p> <p>All evidence of this will be stored in their individual folders.</p> |
|        |             | 2 | <p><b>Theory Focus Nutrition and Asian Cuisine:</b><br/>Students will look at nutrition and what they need to eat for their age group. They will then come up with an average daily meal plan to cover what they need to eat. They will also explore different Asian foods and methods of cooking. They will look at how different cultures foods are different and discover the origins of some of these dishes. They will then plan a menu for a 3 course Asian dinner.</p>   |  |

|  |             |   |   |  |
|--|-------------|---|---|--|
|  |             |   | <p><b>Practical Focus:</b><br/>Students will cook meals that follow the different diets they are learning about. This will allow them to use a variety of different skills and equipment in the kitchen. There will be a focus on festive bakes throughout December.</p>  |  |
|  | Spring Term | 1 | <p><b>Theory Focus: Hygiene and Safety &amp; Level 2 Basic Food Hygiene Introduction</b><br/>Students will start the term learning about Hygiene and Safety in the kitchen/ They will then be introduced to and start work on completing their Level 2 Basic Food Hygiene Qualification. This will be mostly computer based work with recap sessions on the area's students need some more support.</p> <p><b>Practical Focus:</b><br/>Students will develop and demonstrate measuring, cake making, and using the oven (baking) throughout this half term.</p> | <p>Students will also fill out self-assessment review sheets after they make practical dishes. This will be evidenced through staff comments and photographs of the students work.</p> <p>They will also have an assessment each half-term that will be based on the theory work learnt in class. This will be marked by the class teacher and feedback will be given to each student.</p> <p>All evidence of this will be stored in their individual folders.</p> |
|  |             | 2 | <p><b>Theory Focus: Level 2 Basic Food Hygiene</b><br/>Students will work on completing their Level 2 Basic Food Hygiene Qualification. This will be mostly computer-based work with recap sessions on the area's students need some more support.</p> <p><b>Practical Focus:</b><br/>Students will focus on cooking healthy meals. They will also develop and demonstrate preparation and cooking of raw meat and further develop their knife skills.</p>  |  |

|  |             |  |  |  |
|--|-------------|--|--|--|
|  | Summer Term | 1  | <p><b>Theory Focus: Bake Sale</b><br/>Students will spend the majority of this half term researching different recipes for their bake sale. They will also have to plan the bake sale and create resources to promote it. Students will also have to decide the charity, prices and all other elements around the bake sale. They will then have to run the bake sale stall. Students will then be able to donate any earnings to the charity of their choice. This will allow them to give back to their community and achieve a sense of pride.</p> <p><b>Practical Focus:</b><br/>Students will be trailing different recipes for their bake sale. They will also have to use the knowledge gained in their Level 2 Qualification to make sure their bakes are suitable to be sold.</p> | <p>Students will also fill out self-assessment review sheets after they make practical dishes. This will be evidenced through staff comments and photographs of the students work.</p> <p>They will also have an assessment each half-term that will be based on the theory work learnt in class. This will be marked by the class teacher and feedback will be given to each student.</p> <p>All evidence of this will be stored in their individual folders.</p> |
|  |             | 2  | <p><b>Theory Focus- World Cuisine:</b><br/>Students will be exploring the variety of food from around the world. They will look at its origins and different methods used such as how to make staples from scratch.</p> <p><b>Practical Focus:</b><br/>Students will cook some of the dishes they have been learning about. These dishes will use all the skills they have learnt throughout the year.</p>   |  |
| <b>Curriculum Implementation – Year 10</b> |             |  |  |  |
|  |             | Content / Topics   |  | Assessment   |
|  |             | In Year 10 students will be encouraged to begin following recipes independently. Staff will work with students to strengthen their kitchen life skills and give them the |  |  |

|         |             |   |  |
|---------|-------------|---|--|
|         |             | <p>confidence to cook for themselves without intervention. Students will also look at food labelling and develop the knowledge to confidently read different food labels, understanding what the information means. Students will also begin to look at budgeting when buying food and planning meals. They will also begin to look at different jobs in the food industry and be given opportunity's to see these first hand.</p> <p><b>(2024/2025 Year 10's will have to complete their Level 2 Food Hygiene Qualification)</b></p> |  |
| Year 10 | Autumn Term | <p>1</p> <p><b>Theory Focus: Allergens and Food Labelling</b><br/>Students will learn about the 14 Named Allergens, how they affect people and safety precautions to stop cross contamination. They will also look at food labels and the legality's around this.</p> <p><b>Practical Focus: Pastry</b><br/>Year 10's will make different types of pastry and learn how different types have different methods. Our main focus will be around shortcrust, choux and puff pastry.</p>  | <p>In Year 10 students will fill out self-assessment review sheets after they make practical dishes. This will be evidenced through staff comments and photographs of the students work.</p> <p>They will also have an assessment each half-term that will be based on the theory work learnt in class. This will be marked by the class teacher and feedback will be given to each student.</p> |
|         |             | <p>2</p> <p><b>Theory Focus: Budgeting and Writing Recipes</b><br/>Year 10 students will learn about budgeting food and catering a recipe to fit a budget. They will be given opportunities to go into the community and buy ingredients fitting a specific budget. The aim of this is to empower our young people and gain independence.</p> <p><b>Practical Focus: British Cuisine and Seasonal Baking</b></p>  | <p>Students will also be given the opportunity In Year 10 to complete Level 2 Qualification in Food Hygiene.</p> <p>All evidence of this will be stored in their individual folders.</p>   |

|  |             |   |   |   |
|--|-------------|---|---|---|
|  |             |   | In their practical sessions students will focus on traditional British classics. They will also have the opportunity to cook festive dishes throughout December. This will involve knife skills, handling raw meat safely and using heat.   |   |
|  | Spring Term | 1 | <p><b>Theory Focus: Environmental Impact and Sustainability</b><br/>Students will look at the environmental impacts the food industry has on the world. They will explore and learn about ways they can make more sustainable and environmentally conscious decisions when it comes to food.</p> <p><b>Practical Focus: Dough &amp; Baking</b><br/>Students will focus on making different doughs and see how versatile this can be. They will make different dishes both savoury and sweet from scratch; this will include pasta, pizza and bread.</p> | <p>In Year 10 students will fill out self-assessment review sheets after they make practical dishes. This will be evidenced through staff comments and photographs of the students work.</p> <p>They will also have an assessment each half-term that will be based on the theory work learnt in class. This will be marked by the class teacher and feedback will be given to each student.</p> <p>Students will also be given the opportunity In Year 10 to complete Level 2 Qualification in Food Hygiene.</p> <p>All evidence of this will be stored in their individual folders.</p> |
|  |             | 2 | <p><b>Theory Focus: Processing and Production</b><br/>Year 10 will learn the about both food processing and production. They will learn the steps taken to turn raw ingredients into something we can eat followed by the three part production of food input, process and output.</p> <p><b>Practical Focus: Dough &amp; Baking</b><br/>Students will focus on making different doughs and see how versatile this can be. They will make different dishes both savoury and sweet from scratch; this will include pasta, pizza and bread.</p>           |   |

|  |             |   |  |   |
|--|-------------|---|--|---|
|  | Summer Term | 1   | <p><b>Theory Focus: Food Contamination and Spoilage</b><br/>Students will learn about the life cycle of food and the causes of food spoilage. They will also explore and be able to identify different causes of contamination by the end of the term.</p> <p><b>Practical Focus: International Cuisine &amp; Healthy Choices</b><br/>Over the summer term students will look at a mixture of international cuisine and healthy food options. These will be predominantly savoury dishes. Students will use a wide variety of different methods, skills and equipment throughout the term. They will also be encouraged to follow recipes independently.</p>   | <p>In Year 10 students will fill out self-assessment review sheets after they make practical dishes. This will be evidenced through staff comments and photographs of the students work.</p> <p>They will also have an assessment each half-term that will be based on the theory work learnt in class. This will be marked by the class teacher and feedback will be given to each student.</p> <p>Students will also be given the opportunity In Year 10 to complete Level 2 Qualification in Food Hygiene.</p> <p>All evidence of this will be stored in their individual folders.</p> |
|  |             | 2   | <p><b>Theory Focus: Jobs in the Food Industry</b><br/>Students will look at different jobs within the food industry. They will explore the range of employment available and research what they would need to access different career paths. Students will be given the opportunity to see different types of jobs within the food industry through videos, first hand experiences and speakers.</p> <p><b>Practical Focus:</b><br/>International Cuisine &amp; Healthy Choices Over the summer term students will look at a mixture of international cuisine and healthy food options. These will be predominantly savoury dishes. Students will use a wide variety of different methods, skills and equipment throughout the term. They will also be encouraged to follow recipes independently.</p> |   |
| <b>Curriculum Implementation – Year 11</b> |             |   |  |   |
|  |             | Content / Topics  |  | Assessment  |
|  |             | Students will complete either a Level 1 or 2 BTEC award in Home Cooking during their final year. Included in this |  |   |

|         |             |   |   |
|---------|-------------|---|---|
|         |             | students will develop skills in writing recipes, purchasing ingredients and preparing meals independently.  |   |
| Year 11 | Autumn Term | 1<br>BTEC Home Cooking Skills Level 1 is made up of 40 hours guided Learning Hours and the Level 2 is made up of 60 guided Learning Hours. Students will do 1 hour session a week working towards their BTEC and the other 1 hour session will be a practical session do insure their skill level remains consistent and allows them to have a hands on experience each week. For students working towards a Level 2 award some of their practical cooking sessions will go towards their qualification due to the length of the school year.<br><br><b>Practical Focus:</b><br>Pastry Year 11's will make different types of pastry and learn how different types have different methods. Our main focus will be around shortcrust, choux and puff pastry. | Student's primary form of assessment will be their Level 1 or 2 BTEC qualification in Home Cooking. |
|         |             | 2<br>BTEC Home Cooking Skills Level 1 is made up of 40 hours guided Learning Hours and the Level 2 is made up of 60 guided Learning Hours. Students will do 1 hour session a week working towards their BTEC and the other 1 hour session will be a practical session do insure their skill level remains consistent and allows them to have a hands on experience each week. For students working towards a Level 2 award some of their practical cooking sessions will go towards their qualification due to the length of the school year.<br><br><b>Practical Focus:</b>  |   |

|  |             |   |  |
|--|-------------|---|--|
|  |             | <p>British Cuisine and Seasonal Baking In their practical sessions students will focus on traditional British classics. They will also have the opportunity to cook festive dishes throughout December. This will involve knife skills, handling raw meat safely and using heat.</p>  |  |
|  | Spring Term | <p>1</p> <p>BTEC Home Cooking Skills Level 1 is made up of 40 hours guided Learning Hours and the Level 2 is made up of 60 guided Learning Hours. Students will do 1 hour session a week working towards their BTEC and the other 1 hour session will be a practical session do insure their skill level remains consistent and allows them to have a hands on experience each week. For students working towards a Level 2 award some of their practical cooking sessions will go towards their qualification due to the length of the school year.</p> <p><b>Practical Focus:</b><br/>Dough &amp; Baking Students will focus on making different doughs and see how versatile this can be. They will make different dishes both savoury and sweet from scratch; this will include pasta, pizza and bread.</p> | <p>Student's primary form of assessment will be their Level 1 or 2 BTEC qualification in Home Cooking.</p> |
|  |             | <p>2</p> <p>BTEC Home Cooking Skills Level 1 is made up of 40 hours guided Learning Hours and the Level 2 is made up of 60 guided Learning Hours. Students will do 1 hour session a week working towards their BTEC and the other 1 hour session will be a practical session do insure their skill level remains consistent and allows them to have a hands on experience each week. For students working towards a Level 2 award some of their practical cooking sessions will go</p>  |  |

|  |             |  |   |
|--|-------------|--|---|
|  |             | <p>towards their qualification due to the length of the school year.</p> <p><b>Practical Focus:</b><br/>Dough &amp; Baking Students will focus on making different doughs and see how versatile this can be. They will make different dishes both savoury and sweet from scratch; this will include pasta, pizza and bread.</p>  |   |
|  | Summer Term | <p>1</p> <p>BTEC Home Cooking Skills Level 1 is made up of 40 hours guided Learning Hours and the Level 2 is made up of 60 guided Learning Hours. Students will do 1 hour session a week working towards their BTEC and the other 1 hour session will be a practical session do insure their skill level remains consistent and allows them to have a hands on experience each week. For students working towards a Level 2 award some of their practical cooking sessions will go towards their qualification due to the length of the school year.</p> <p><b>Practical Focus:</b><br/>International Cuisine &amp; Healthy Choices Over the summer term students will look at a mixture of international cuisine and healthy food options. These will be predominantly savoury dishes. Students will use a wide variety of different methods, skills and equipment throughout the term. They will also be encouraged to follow recipes independently.</p> | Student's primary form of assessment will be their Level 1 or 2 BTEC qualification in Home Cooking. |
|  |             | <p>2</p> <p>BTEC Home Cooking Skills Level 1 is made up of 40 hours guided Learning Hours and the Level 2 is made up of 60 guided Learning Hours. Students will do 1 hour session a week working towards their BTEC and the</p>  |   |

|  |  |   |  |
|--|--|---|--|
|  |  | <p>other 1 hour session will be a practical session do insure their skill level remains consistent and allows them to have a hands on experience each week. For students working towards a Level 2 award some of their practical cooking sessions will go towards their qualification due to the length of the school year.</p> <p><b>Practical Focus: International Cuisine &amp; Healthy Choices</b><br/>Over the summer term students will look at a mixture of international cuisine and healthy food options. These will be predominantly savoury dishes. Students will use a wide variety of different methods, skills and equipment throughout the term. They will also be encouraged to follow recipes independently.</p> |  |
|--|--|---|--|