



**OVERVIEW**

In the Technology faculty we develop students into independent problem solvers, by teaching the students how to independently produce bespoke products in response to a given design brief. In this years, Year 11 students will produce 2 dishes that are suitable for 2 different clients. They will then analyse these dishes for nutritional content, affects of cooking on ingredients, menu planning, making their dishes and evaluating their own performance. This is worth 60% of the final grade. They will then complete the written exam which is worth 40% of the final grade.

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<p><b>Theory – Written exam revision</b></p> <ol style="list-style-type: none"> <li>1. Unit 4 – Food safety</li> <li>2. Unit 4 – assessment – Written assessment</li> <li>3. Unit 1 – Commercial/non commercial</li> <li>4. Unit 1 standards and ratings</li> <li>5. Job roles and responsibilities</li> <li>6. The kitchen brigade</li> <li>7. Employment and contracts</li> <li>8. Unit 1 – Factors that affect success</li> <li>9. Unit 1 assessment – Written assessment</li> <li>10. Unit 2 – front and back of house</li> <li>11. Dress code</li> <li>12. Customer needs</li> <li>13. Unit 2 assessment – Written assessment</li> <li>14. Unit 3 – Legislations</li> <li>15. Unit 3 assessment - Written assessment</li> <li>16. Past papers exam practice</li> </ol>	<p><b>Practical cooking</b></p> <ol style="list-style-type: none"> <li>1. Selected recipes to build on skills and knowledge</li> </ol>
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**Assessment:**  
Teacher assessment theory – exam style marking for end of unit tests.  
Teacher assessment – Synoptic  
AO1 Recall knowledge and show understanding  
AO2 Practical cooking skills  
AO3 Analyse and evaluate knowledge and understanding

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<p><b>Theory – Written exam revision</b></p> <ol style="list-style-type: none"> <li>1. Exam revision</li> <li>2. Exam revision</li> <li>3. FINAL WRITTEN EXAM</li> </ol>	<p><b>Practical cookery lessons</b></p> <ol style="list-style-type: none"> <li>1. Selected recipes to build on skills and knowledge</li> </ol>
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**Sum**

**Theory – Written exam revision**

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**Useful resources for supporting your child at home:**  
BBC bite size – Hospitality and catering  
BBC good food – Recipe ideas for exam

**Homework:**  
Homework will be set fortnightly; this will be either set online or given in class.