



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 Year 10 students will further develop previous knowledge and gain a deeper understanding of all theory aspects of the course in preparation for the Non-Exam Assessment and external exam. Theory lessons will be delivered alongside small focused practical tasks to further embed knowledge.

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Theory – Nutrition/menu planning/Time plan Controlled assessment

1. Course introduction
2. Analyse the brief
3. Macro nutrients - Carbohydrates
4. Macro nutrients - Protein
5. Macro nutrients - Fats
6. Macro nutrients - Test
7. Micro nutrients - Vitamins
8. Micro nutrients - Minerals/Iron and calcium
9. Micro nutrients - Water and fibre
10. Nutrition for groups
11. Nutrition for groups
12. Micro nutrients - Test
13. Cooking methods
14. Picking recipes
15. CONTROLLED ASSESSMENT
16. CONTROLLED ASSESSMENT
17. CONTROLLED ASSESSMENT
18. Menu planning
19. Menu planning
20. Menu planning
21. Menu planning test
22. CONTROLLED ASSESSMENT
23. CONTROLLED ASSESSMENT
24. Time plans
25. Time plans
26. Time plans

Practical lessons

1. Knife skills
2. Sauces
3. Pastry - Pie
4. Leek and potato soup
5. Chicken curry
6. Cooking exam practice – Side dishes
7. Cooking exam practice
8. Cooking exam practice
9. Cooking exam practice
10. Cooking exam practice
11. Cooking exam practice
12. Cooking exam practice
13. Cooking exam practice

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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Theory – Controlled assessment

1. Time plans
2. Evaluation
3. Evaluation
4. Evaluation
5. Evaluation
6. CONTROLLED ASSESSMENT
7. CONTROLLED ASSESSMENT

Practical lessons

1. Cooking exam practice - Presentation
2. Cooking exam practice - Presentation
3. PRACTICAL EXAM
4. PRACTICAL EXAM
5. PRACTICAL EXAM
6. PRACTICAL EXAM

Assessment:

Teacher assessment theory – exam style marking for end of unit tests.
Teacher assessment – Synoptic
AO1 Recall knowledge and show understanding
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Sum

Theory – Evaluation/Written exam content

1. Unt 4 – Food safety
2. Unit 4 – Food poisoning
3. Health and safety
4. The environmental health officer
5. Kitchen inspection
6. Unit 4 – Test revision – Progression task
7. **Unit 4 assessment – Written test**
8. Unit 1 – What is the hospitality industry.
9. Unit 1 – Commercial and non-commercial

Practical lessons

1. Chicken goujons
2. Stuffed chicken
3. Chocolate fondant
4. Brioche – Enriched bread
5. Burgers – Moulding
6. Cheese soufflé
7. Meringues
8. Sour dough pizza

Assessment:

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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.