

# FOOD TECHNOLOGY – YR7

## Units taught:

Students are introduced to the safe practices of a kitchen and how to use a range of tools accurately and safely. Students make soup, taste a range of unusual fruits as well as preparing a range of simple dishes

## Main skills developed in Year 7:

- Using a range of equipment to aid in the production of practical outcomes
- Researching existing products to provide knowledge and inspiration
- Developing key vocabulary
- Talking and listening – peer and self-assessment
- Drawing and communication skills
- Developing a range of key practical skills
- Developing and improving independence and confidence in their own skills

## How parents can help to support their son's/daughter's learning:

- Purchasing ingredients for Food Technology practical lessons
- Encouraging pupils follow the Health and Safety contract.
- Taking an interest in the projects they are involved with, by discussing school work at home

Students will be set homework weekly in Technology subjects

## The following websites can help your son/daughter's learning:

- [www.childrensfoodtrust.org.uk/lets-get-cooking](http://www.childrensfoodtrust.org.uk/lets-get-cooking)
- [www.Jamieshomecookingskills.com](http://www.Jamieshomecookingskills.com)

## Extra-Curricular opportunities

- Let's Get Cooking club
- Great "Bridish" bake off

## SMSC & British Values:

- Democracy
- Individual liberty
- Mutual respect and tolerance of those with different faiths and beliefs
- enable students to develop their self-knowledge, self-esteem and self-confidence
- *encourage students to accept responsibility for their behaviour and to understand how they can contribute positively to society generally*
- encourage respect for other people and encourage respect for democracy, including respect for the basis on which the law is made and applied in England.



# FOOD TECHNOLOGY – YR8

## Units taught:

Students are introduced to the safe practices of a kitchen and continue to use a range of tools accurately and safely. Students make pizza, pasta and shortcrust pastry before preparing a selection of healthy snacks.

## Main skills developed in Year 8:

- Using a range of equipment to aid in the production of practical outcomes
- Researching existing products to provide knowledge and inspiration
- Developing more advanced design skills
- Continuing to develop a variety of practical skills
- Developing key vocabulary
- Communication and design skills
- Talking and listening – peer and self-assessment

## How parents can help to support their son's/daughter's learning:

- Purchasing ingredients for Food Technology practical lessons
- Getting involved in homework
- Students could be encouraged to develop their practical skills at home

Students will be set homework weekly in Technology subjects

## The following websites can help your son/daughter's learning:

- [www.bbcgoodfood.co.uk](http://www.bbcgoodfood.co.uk)
- [www.Jamieshomecookingskills.com](http://www.Jamieshomecookingskills.com)
- [www.nhs.uk/livewell/goodfood/pages/eatwell-plate.aspx](http://www.nhs.uk/livewell/goodfood/pages/eatwell-plate.aspx)

## Extra-Curricular opportunities

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# HOME COOKING SKILLS – YR9

## Units taught:

- In Year 9 students will complete a BTEC Level 1 and 2 Award in Home Cooking Skills. This will provide a sound skill-base before beginning the GCSE Food Preparation and Nutrition course in Year 10.
- Level 1 – Focuses on giving all young people the skills to prepare delicious and nutritious home cooked food using fresh ingredients, as well as an understanding of the value of passing on cookery knowledge.
- Level 2 – Develops the student's ability to plan and prepare a series of nutritious home cooked meals for breakfast, snacks, lunch and dinner, and helps them understand how to cook economically.

## Main skills developed in Year 9:

The Home Cooking skills BTEC Award aims to give every young person the basic skills and knowledge to be able to cook for themselves in a healthy and cost-effective way for the rest of their lives.

## How parents can help to support their son's/daughter's learning:

- Purchasing ingredients for Food Technology practical lessons
- Students should be encouraged to pass on their practical skills to others by sharing recipes or cooking at home

Students will be set homework weekly in Technology subjects

## The following websites can help your son/daughter's learning:

- [www.bbcgoodfood.co.uk](http://www.bbcgoodfood.co.uk)
- [www.Jamieshomecookingskills.com](http://www.Jamieshomecookingskills.com)
- [www.childrensfoodtrust.org.uk/lets-get-cooking](http://www.childrensfoodtrust.org.uk/lets-get-cooking)

## Extra-Curricular opportunities

- Let's Get Cooking club
- Great "Bridish" bake off

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# FOOD PREPARATION AND

## Units taught in Year 10

AUTUMN	SPRING	SUMMER
<b>Health and safety</b> Including correct food storage, use of equipment and ensuring food is fully cooked	<b>Making skills</b> Continuing to develop a range of practical skills required for the examination and NEA tasks	<b>NEA 2</b> Rehearsing skills required to successfully complete the assessment task
<b>Making Skills</b> Including correct use of tools and equipment, technical problems, quality control, hygiene and safety	<b>Food Science</b> Understanding the function and chemical properties of ingredients	<b>NEA 2</b>
<b>Measurements</b> Measurements, adaptations of measurements, experimentation, investigation and product research.	<b>NEA1</b> Rehearsing skills required to successfully complete the assessment task	<b>Food Provenance</b> Developing understanding of how ingredients are produced
<b>Storage of Food</b> Storage of food and appropriate food hygiene. Students study manufactured components, product design and evaluation techniques	<b>Food Choice</b> Looking at food choices made by different religions and cultures	<b>Making skills</b> Continuing to develop practical skills and ability to work independently
<b>Food, nutrition and health</b> Examining nutritional requirements of different age groups	Continue to develop practical skills - Choux pastry, sweet flan pastry, whisking methods	<b>Mock examination preparation</b> <b>Mock examination</b> Preparation for yr 11

### Main skills developed in Year 10:

Students are taught to analyse and evaluate existing products, understand the nutritional needs of a variety of consumers and the working characteristics of foods. The course focuses on practical cooking skills to ensure students develop a thorough understanding of nutrition, food provenance, food safety and food choice. Two NEA assessment tasks are completed in yr 11.

### How parents can help to support their son's/daughter's learning:

- Purchasing ingredients for Food Technology practical lessons
- Tasting products made and suggesting improvements/developments that could be made.
- Encouraging the student to further develop practical skills at home, including time planning and selection of menus

### Extra-Curricular opportunities

- Coursework club afterschool on Tuesdays and Wednesdays
- Lets Get Cooking Club

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# FOOD PREPARATION AND

Units taught in Year 11

AUTUMN	SPRING	SUMMER
<p><b>NEA 1</b> Task released on September 1<sup>st</sup>. Requires research and practical investigations to be completed and recorded</p>	<p><b>Complete NEA 2</b> final practical three dishes to be produced in three hours that demonstrate practical ability and link to the chosen task</p>	<p><b>Revision and examination preparation</b></p>
<p><b>NEA 2</b> Task released on November 1<sup>st</sup>. Requires research, selecting 4 dishes to demonstrate 12 essential GCSE skills</p>		<p><b>Written Exam</b> 1 hour 45 minutes 50% of GCSE Multiple choice (20 marks) and longer questions(80 marks)</p>
<p><b>Mock exams</b> Revision and preparation for mock examination – both written and practical.</p>	<p><b>Commence exam revision of all areas</b> Function of all ingredients. Nutrition Meal planning New Technology Healthy eating Food choice Food provenance Food science Food safety</p>	

## Main skills developed in Year 11:

Students are taught to: show their understanding of ingredients, nutrition and the working characteristics of foods when completing the NEA tasks. They need to be able to work independently and focus on the task to ensure all aspects are successfully completed in the time allowed. Students need to develop revision techniques to enable them to retain knowledge and demonstrate understanding in the written exam.

## How parents can help to support their son's/daughter's learning:

- Purchasing ingredients for Food Technology practical lessons
- Encourage students to work on coursework folder both in school, after school and at home.
- Tasting products made and suggesting improvements/developments that could be made.

# FOOD PREPARATION AND

## Extra-Curricular opportunities

- Coursework club afterschool on Tuesdays and Wednesdays

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- BBC Bitesize

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