



**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	Practical lessons
1. Course introduction	1. Knife skills
2. Analyse the brief	2. Sauces
3. Macro nutrients - Carbohydrates	3. Pastry - Pie
4. Macro nutrients - Protein	4. Leek and potato soup
5. Macro nutrients - Fats	5. Chicken curry
6. Macro nutrients - Test	6. Cooking exam practice – Side dishes
7. Micro nutrients - Vitamins	7. Cooking exam practice
8. Micro nutrients – Minerals/iron and calcium	8. Cooking exam practice
9. Micro nutrients – Water and fibre	9. Cooking exam practice
10. Nutrition for groups	10. Cooking exam practice
11. Nutrition for groups	11. Cooking exam practice
12. Micro nutrients – Test	12. Cooking exam practice
13. Cooking methods	13. Cooking exam practice
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	

**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	Practical lessons
1. Time plans	1. Cooking exam practice - Presentation
2. Evaluation	2. Cooking exam practice – Presentation
3. Evaluation	3. PRACTICAL EXAM
4. Evaluation	4. PRACTICAL EXAM
5. Evaluation	5. PRACTICAL EXAM
6. CONTROLLED ASSESSMENT	6. PRACTICAL EXAM
7. CONTROLLED ASSESSMENT	

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**Sum**

Theory – Evaluation/Written exam content	Practical lessons
1. Unt 4 – Food safety	1. Chicken goujons
2. Unit 4 – Food poisoning	2. Stuffed chicken
3. Health and safety	3. Chocolate fondant
4. The environmental health officer	4. Brioche – Enriched bread
5. Kitchen inspection	5. Burgers – Moulding
6. Unit 4 – Test revision – Progression task	6. Cheese soufflé
7. Unit 4 assessment – Written test	7. Meringues
8. Unit 1 – What is the hospitality industry.	8. Sour dough pizza
9. Unit 1 – Commercial and non-commercial	

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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.