



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. We base all our learning and assessment around our ethos of Design, Make, Evaluate and Knowledge. In Year 9 students will be introduced to the Hospitality and Catering industry with a focus on practical skills and learning about food safety and food poisoning. Pupils will also start to understand the different roles within the kitchen (kitchen brigade). Students will learn a range of high-level skills. Students will recap on prior preparation and cooking skills as well as working on a range of more challenging skills and learn high level knife skills.

Aut

Yes chef.

1. Yes chef
2. Health and safety executives
3. Smokin chilli enchiladas
4. Mad skills and safety
5. Pizza
6. Sausage pasta - **Assessed practical. They will be assessed on D M E K. Feedback will be given on how they could improve.**

Assessment:

Planning – Demonstrating understanding of equipment and ingredients required, with a focus on The 4 C's and food poisoning.

Make – Quality of practical skills, with a focus on Adding Flavour to dishes.

Evaluate – how well the student has evaluated practical work and finished product. Using sensory analysis, self and peer assessment.

Knowledge – the technical knowledge gained throughout and demonstrated in Do it Now activities with focus on Environmental Health officer and food Poisoning

Spr

Cooking skills for life

1. Cupcakes
2. Brownies
3. Chicken curry
4. Spanish omelette
5. Beef burrito - **Assessed practical. They will be assessed on D M E K. Feedback will be given on how they could improve.**

Assessment:

Planning – Demonstrating understanding of equipment and ingredients required, with a focus on The 4 C's and food poisoning.

Make – Quality of practical skills, with focus on Vegetarian alternatives and Dovetailing.

Evaluate – how well the student has evaluated practical work and finished product. Using sensory analysis, self and peer assessment.

Knowledge – the technical knowledge gained throughout and demonstrated in Do it Now activities with focus on Environmental Health officer and food Poisoning.

Sum

Cooking skills for life

1. Easy baked cheesecake
2. Cheesy garlic tear and share bread
3. Lasagne
4. Profiteroles
5. Mini apple pies
6. Chicken Kiev - **Assessed practical. They will be assessed on D M E K. Feedback will be given on how they could improve.**
7. Scones and homemade jam

Assessment:

Planning – Demonstrating understanding of equipment and ingredients required, with a focus on the 4 C's and food poisoning.

Make – Quality of practical skills, with focus on encasing foods and complete dishes.

Evaluate – how well the student has evaluated practical work and finished product. Using sensory analysis, self and peer assessment.

Knowledge – the technical knowledge gained throughout and demonstrated in Do it Now activities with focus on Environmental Health officer and food Poisoning.

Useful resources for supporting your child at home:

BBC Good Food is an excellent resource for easy-to-follow recipes.

Direct link to Focus eLearning provided to students in school.

Homework:

None set regularly at KS3 for Cooking and Nutrition, but there may be some research or evaluation tasks set during the year when needed.