



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.

Autumn

Theory – Nutrition – Controlled assessment

1. Course introduction
2. Food safety
3. Food safety
4. Nutrition
5. Nutrition through the life stages
6. Special diets
7. How cooking methods can impact on nutritional value
8. Analysis of the brief
9. What dishes will I make for my exam?
10. **Mock controlled assessment – Progression task**
11. Factors that affect menu planning

Practical lessons

1. Knife skills
2. Commodities challenge
3. Cooking is a science
4. NY mac and cheese – white sauce
5. Mille feuille – Crème pat
6. Angry bird chicken curry
7. Chocolate brownies – Melting method
8. Homemade pasta and tomato sauce
9. Fish finger sandwich – Fish cookery and mayo
10. Fish pie – Making white sauce and handling fish
11. Cheese pasties – Making own puff pastry
12. Chocolate mousse – Piping and aeration
13. Crepes suzette

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

Spring

Theory – Menu planning – Controlled assessment

1. Factors that affect menu planning
2. **Mock controlled assessment – Progression task**
3. How to complete a time plan.
4. **Controlled assessment - NEA**
5. Evaluating your cooking exam

Practical lessons

1. Italian lemon tart – Blind baking
2. Poached egg and hollandaise sauce
3. Thai fish cakes with Thai dipping sauce
4. Crème Brûlée – Caramelizing
5. Fruit tartlets – Segmenting/Baking blind
6. **Practical cooking exam - NEA**

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

Summer

Theory – Evaluation/Written exam content

1. **Mock controlled assessment**
2. **Controlled assessment - NEA**
3. Unit 4 – Food safety
4. Unit 4 – Food poisoning
5. Health and safety
6. The environmental health officer
7. Kitchen inspection
8. Unit 4 – Test revision – Progression task
9. **Unit 4 assessment – Written test**
10. Unit 1 – What is the hospitality industry.
11. 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. Sour dough bread
8. Sour dough pizza

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

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.