



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 this years, Year 11 students will produce 2 dishes that are suitable for 2 different clients. They will then analyse these dishes for nutritional content, affects of cooking on ingredients, menu planning, making their dishes and evaluating their own performance. This is worth 60% of the final grade. They will then complete the written exam which is worth 40% of the final grade.

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Theory – Nutrition – Controlled assessment

1. Analysis of the brief
2. Nutritional requirements
3. **Controlled assessment - NEA**
4. Impact of cooking on food
5. Menu planning
6. Time plans
7. Evaluation
8. **Controlled assessment - NEA**
9. Unit 4 – Food safety
10. **Unit 4 – assessment – Written assessment**
11. Unit 1 – Commercial/non commercial
12. Unit 1 standards and ratings
13. Job roles and responsibilities
14. The kitchen brigade
15. Employment and contracts

Practical cooking

1. Preparation for cooking exam – recipe investigation, trials and adaptations leading up to final recipe choice.

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 – Written exam content

1. Unit 1 – Factors that affect success
2. **Unit 1 assessment – Written assessment**
3. Unit 2 – front and back of house
4. Dress code
5. Customer needs
6. **Unit 2 assessment – Written assessment**
7. Unit 3 – Legislations
8. **Unit 3 assessment - Written assessment**
9. Past papers 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

Sum

Theory

1. Exam revision lessons which cover Units 1, 2, 3 and 4.

Practical cookery lessons

1. Selected recipes to build on skills and knowledge

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.