



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 11 students will produce a menu for a restaurant aimed at a specific target group, from one of the design contexts shared by the exam board.

Aut

NEA

Unit 2 LO1: Understand the importance of nutrition when planning meals

- AC1.1 describe functions of nutrients in the human body
- AC1.2 compare nutritional needs of specific groups
- AC1.3 explain characteristics of unsatisfactory nutritional intake
- AC1.4 explain how cooking methods impact on nutritional value

Unit 2 LO3 Be able to cook dishes.

- knife skills e.g. soups, salads, vegetable cuts
- methods of cake making • yeast doughs • pastry making • sauces With emphasis on food safety and hygiene
- Producing dishes using a range of commodities: • meat • fish • poultry • eggs • dairy • vegetarian alternatives
- Presentation techniques and accompaniments for a range of dishes including vegetarian, vegan dishes, dairy free, gluten free and low fat diets

Assessment:

NEA – Verbal feedback from teacher as per JCQ guidelines

Spr

NEA

Unit 2 LO2: Understand menu planning

- AC2.1 explain factors to consider when proposing dishes for menus
- AC2.2 explain how dishes on a menu address environmental issues
- AC2.3 explain how menu dishes meet customer need
- AC2.4 plan production of dishes for a menu

Unit 2 LO3 Be able to cook dishes.

- knife skills e.g. soups, salads, vegetable cuts
- methods of cake making • yeast doughs • pastry making • sauces With emphasis on food safety and hygiene
- Producing dishes using a range of commodities: • meat • fish • poultry • eggs • dairy • vegetarian alternatives
- Presentation techniques and accompaniments for a range of dishes including vegetarian, vegan dishes, dairy free, gluten free and low fat diets

Assessment:

NEA – Verbal feedback from teacher as per JCQ guidelines

Theory – exam questions marked using exam board marking criteria to prepare students for the written exam.

External Exam resit in June/July

Useful resources for supporting your child at home:

- WJEC hospitality and catering
- BBC bitesize

Homework:

Week 1. Exam style questions set via MS Forms

Week 2. Recipe Design based around different target groups.