



**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 two dishes that are suitable for two different clients. They will then analyse these dishes for nutritional content, the effects 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.

**Autumn**

**NEA**  
**NEA released by WJEC September 1<sup>st</sup>**

1. **Analysis of the brief** (2 hours)
2. **Task 1: The Importance of nutrition** (2 hours)
3. **Task 2: Menu Planning-** (3 hours)
  - a. factors affecting choice of dishes. (1 hour)
  - b. Time plan (2 hours)
4. **Task 3: The techniques of preparation, cooking and presentation of dishes** (3 ½ hours)
5. **Task 4: Evaluating cooking techniques** (3 ½ hours)
  - a. Production of the dishes
  - b. Review your own performance

Leading up to the practical exam in HT2, the students will practice element of their dishes in weekly practical sessions.

1. Bread course
2. Sides
3. Main
4. Main
5. Presentation techniques
6. Desert

**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**

**Exam preparation**

1. Unit 1.1.1 – Hospitality and Catering provision
2. EOU test
3. Unit 1.1.2 – How Hospitality and Catering Provisions Operate.
4. EOU test
5. Unit 1.1.3 – Health and Safety in Hospitality and Catering
6. EOU test
7. Unit 1.1.4 – Food Safety in Hospitality and Catering
8. EOU test
9. Exam preparation.

**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**

**Exam preparation**

**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 out in class.