

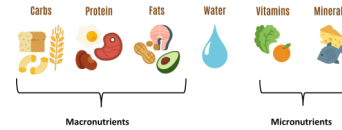


### Low stakes tests

Pupils have a recall activity every theory lesson based on knowledge gained.

## 1. The importance of nutrition

Pupils will **revise** and **recall** the importance of **nutrition**, have an awareness of the need for a **balanced/varied diet**: and how **cooking methods** can impact on nutritional value.



Assessments  
End of unit test.



# Food Technology at CLHS

## 2. Menu planning

Pupils will **revise** and **recall** the factors affecting menu planning and how to plan production. They will consider environmental issues such as food miles, seasonality and sustainability. When planning their meal pupils must consider the needs of the customer, considering nutrition, organoleptic and cost.



Assessments  
End of unit test.



## 3. The skills and techniques of preparation, cooking and presentation of dishes



Pupils will be able to **identify** types of **skills** and **skill levels** when selecting dishes to produce. They should **know** and **understand** that some dishes require the use of more **complex**, skills than other dishes. Pupils will be able to **demonstrate** a range of **preparation** and **cooking techniques** for the **production** of dishes. Pupils will **know** and **understand** the importance of using appropriate **presentation techniques** during the production of dishes. Lastly, pupils will know, understand and be able to demonstrate how to **work safely**, follow correct **personal** and **food safety** and **hygiene practices** and **procedures** in relation to the **preparation** and **cooking** of food and use of **equipment** and **facilities**.

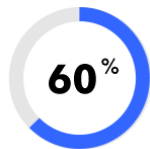
## 4. Evaluating cooking skills

Pupils will be able to **provide** a detailed **review** of their **planning**, **preparation** and **cooking**; highlighting areas of success and of potential further development. Pupils will be able to **identify** personal strengths and weaknesses for **decision making**, **organisation**, **planning** and **time management** and suggest improvements.

## 5. Unit 2 Hospitality and Catering in Action

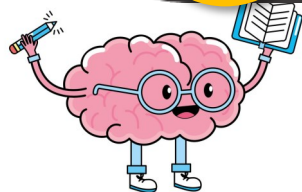
Pupils will **undertake** the 12 hour controlled assessment. This is written and practical course work in exam conditions. Worth 60% of their final grade. Pupils will **demonstrate** their learning from Unit 1 and Unit 2 content. Pupils complete an assignment where they plan and prepare a menu in response to a brief.

Pupils will **analyse** the assignment brief and recommend two dishes\*, one for each of the customers mentioned in the brief. They will **produce** a **production plan** to show how the practical **preparation**, **cooking** and **presentation** will be completed within the allocated time. Pupils will complete the **preparation** and **cooking** of the two dishes. They will then evaluate and review the dishes and their own performance.



### Assessment

Work is marked internally and handed in to be moderated



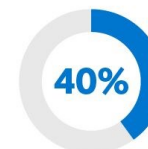
## 6. Exam paper revision

Unit 1 Written Exam assessed through an exam, which is worth 40% of the qualification.



### Assessment

The exam paper is marked externally.



FINISH



Year 11

Half term 1

Half term 2

Half term 3

Half term 4

Half term 5

Half term 6