

KS4 Food

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Curriculum Intent:

The food curriculum at Forge is about making sure all children and young people are given the opportunity to learn and understand the importance of good eating habits and there affects at such a crucial and impressionable time in their lives. This results in them being equipped and sorted for life with knowledge and skills to cook a repertoire of predominantly savoury dishes so that they can feed themselves and others a healthy and varied diet.

	Core Knowledge	Procedural Knowledge
	Topics: Structure of the industry Commercial/ Non commercial Contract catering Job roles Job requirements Revision of the topic	Students will: Make dishes such as Bakewell tart Sweet and sour meat balls Apple turnover Treacle tart
	Topics: Factors affecting the success of a business Environmental factors that affect hospitality Technology in the kitchen Operation of a kitchen Equipment in the kitchen	Students will: Make dishes such as Carbonara/focaccia Risotto Soup and Bread Muffins

	Topics: Stock control Front of house operation Staff uniform Meeting customer needs Personal safety	Students will: Make dishes such as Burgers Mayonnaise and chips Mince Pies Banana bread Egg Fried rice Fish pie Lasagna
	Topics: HACCP Control measures Causes of ill health Environmental Health officer	Students will: Make dishes such as Brownie and ice cream Lemon meringue Swiss roll/trifle
	Topics: Food poisoning bacteria Special Diets Revision	Students will: Make dishes such as Wheat free lemon drizzle cake Curry and naan bread
	Topics: Macronutrients Micronutrients Ages and Stages	Students will: Focus on the preparation, cooking and presentation skill identified by the exam board as being medium and complex when making and selecting dishes appropriate to the learning and tasks set.

	Topics: Recap of macro and micronutrients Ages and Stages Dietary Requirements	Students will: Students will plan and practice the dish they will make for the NEA. Planning the dish involves cross referencing the skills in the dishes to incorporate a wide range of skills while fulfilling the requirements of the brief. The skills will be specific to the dish. A wide range of basic, medium and complex skills will be used.
	Topics: Cooking Methods Factors affecting choice Writing a time plan Evaluating your work Dish planning	Students will: Students will make the dish in the NEA. The skills will be specific to the dish. A wide range of basic, medium and complex skills will be used.
	Topics: NEA write up	Students will: Evaluate their work and assess its success. Identify the strengths and weaknesses of their work and how it can be improved.
	Topics: NEA Write up	Students will: Evaluate their work and assess its success. Identify the strengths and weaknesses of their work and how it can be improved.
	Topics: Revision	Exam technique Answering long answer questions Interpreting Hospitality and Catering Questions
Homework: Homework will be used to extend or consolidate the work carried out in class. Homework may not always be written tasks but could involve preparation for practical lessons, watching TV programmes, or reading about current trends in newspapers and magazines. If no formal homework has been set, it is expected that students should be revisiting class notes to consolidate their knowledge and understanding.		

Regular practical application is to be carried out at home to enhance classroom practice by developing speed, precision and confidence when working with different foods and equipment.

Assessment:

Hospitality and catering are assessed through tasks set by the exam board under controlled conditions within the classroom and a terminal exam taken in the second year of the course. The course is delivered in a modular fashion where students learn individual assessment objectives over a series of weeks followed by an end of topic test to check their learning. Some tests may be self, or peer assessed depending on the nature of the questions, whilst others will be teacher-marked. Past examination questions are used during Year 10 and Year 11 to support students' preparation for the real exam experience.

In Y11 students will be asked to complete one piece of non-exam assessment which will make up 60% of their total grade.

Unit 2: Hospitality and Catering in Action.

Students will have 12 hours to complete the NEA, including 3.5 hours for the cooking exam.

Links to Personal Development:

Careers include

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Food scientist, Food Product Developer, Dietician, Nutritionist and within the Hospitality and Catering sector.

Principles of healthy eating and nutrition delivered to develop understanding of physical and mental health.

Understanding risks to personal wellbeing through healthy eating.