

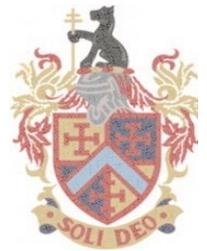
Key Stage 3 Curriculum Plan: **Catering / Food Preparation and Nutrition** 2023

Intent:

Design & Technology is about creating something, for somebody, for some purpose. As a Catholic community with a responsibility for the world in which we live, our D&T curriculum aims to inspire students to develop skills for life, make informed decisions and become resourceful consumers. Students consider the needs of others' and those of the environment through Art Textiles, Catering and Product Design.

We aim to foster curiosity in the modern world through the awe and wonder of our varied and ever evolving subjects. Students exercise their creativity through designing and making with a wide range of ingredients, fabrics and materials. They will solve problems, evaluate their work and become reflective and healthy citizens.

Catering - living a healthy and sustainable lifestyle



<p>Year 7 Carousel</p>	<p>Eat Well, Feel Well Health, Safety, Hygiene</p> <ul style="list-style-type: none"> - Personal and food hygiene - Control measures HACCP, 4Cs - Washing up, cleaning - Knife skills, avoiding injury <p>Cooking methods Food Choices and Special Diets Production Plans Nutrition and Eat well guide Planning a recipe Nutritional needs from birth to old age Seasonality and Provenance</p> <p>7 x practical lessons learning about commodities, preparation techniques, science of food and cooking skills</p>
	<p>Assessment: End of Rotation Exam (1 hour) Practical Assessment of preparation and cooking techniques Scenario assessment linked to nutritional needs and special diets (1 hour)</p>
<p>Year 8 Carousel</p>	<p>Stay Healthy Health, Safety, Hygiene Revisited Nutrition</p> <ul style="list-style-type: none"> - macronutrients - micronutrients <p>Menu planning Kitchen organisation Food Poisoning and bacteria</p>

	Food Contamination Environmental Health Officer and Food Legislation Helping the Environment Cultural Foods 7 x practical lessons learning about commodities, preparation techniques, science of food and cooking skills					
	Assessment: End of Rotation Exam (1 hour) Practical Assessment of preparation and cooking techniques Scenario assessment linked to proposing a catering establishment with consideration to special diets (1 hour)					
Year 9	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
	Health and Safety Revisited Food poisoning / bacteria Practical lessons learning about commodities, preparation techniques, science of food and cooking skills	Nutrition Mini Coursework - Healthy Eating Scenario Practical lessons learning about commodities, preparation techniques, science of food and cooking skills	The Hospitality and Catering Industry Communication, job roles, H&S / laws, dress code Food Presentation challenge Practical lessons learning about commodities, preparation techniques, science of food and cooking skills	The Science of Food Raising Agents (chemical, biological and mechanical) Practical investigations	Masterchef Challenge (Cultural Foods) Exam preparation and revision for End of Year Exam Cultural dish practical lessons learning about commodities, preparation techniques, science of food and cooking skills Assessed practical dish	Masterchef Challenge (Cultural Foods) End of Year Exam Cultural dish practical lessons learning about commodities, preparation techniques, science of food and cooking skills
	Assessment: Food poisoning task (1 hour) Practical Assessment of preparation and cooking techniques	Assessment: Autumn Exam (1 hour)	Assessment: Practical Assessment of preparation and cooking techniques	Assessment: Spring Exam (1 hour)	Assessment: Practical Assessment of preparation and cooking techniques	Assessment: End of Year Exam (1 hour)

Key Stage 4 Curriculum Plan: **Catering** 2023

Intent:

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Catering - living a healthy and sustainable lifestyle



Year 10	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
	<p>Presentation skills Unit 1 - 1.4 Food related ill health in hospitality and catering</p> <p>Unit 2 – 2.2 Menu planning and writing a production plan</p>	<p>Seasonality Unit 1 – 1.1 Hospitality and catering provision</p> <p>Unit 1 – 1.2 How hospitality and catering providers operate</p> <p>Unit 2 – 2.2 menu planning</p>	<p>Nutrition Unit 2 – 2.1 The importance of nutrition and special diets</p> <p>Unit 2 – 2.2 menu planning</p>	<p>Unit 2 - Mock NEA Unit 2 – 2.1 The importance of nutrition</p> <p>Unit 2 – 2.2 menu planning including dovetailing</p>	<p>Unit 2 - Mock NEA Unit 2 – 2.3 The skills and techniques of preparation, cooking and presentation of dishes</p> <p>Unit 2 – 2.4 Evaluating cooking skills</p>	<p>Industry Unit 1 – 1.2 How hospitality and catering providers operate</p> <p>Unit 1 – 1.3 Health and safety in the hospitality and catering industry</p>
	<p>Assessment: Food related ill health Assessment (1 hour)</p> <p>Practical Assessment of preparation and cooking techniques</p>	<p>Assessment: Autumn Exam (1 hour)</p> <p>Practical Assessment of preparation and cooking techniques</p>	<p>Assessment: Practical Assessment of preparation and cooking techniques</p>	<p>Assessment: Full mock paper (1 hour 30 minutes)</p>	<p>Assessment: Mock NEA Assessment</p> <p>Full mock paper (1 hour 30 minutes)</p>	<p>Assessment: End of Year Exam (1 hour 30 minutes)</p>

Year 11	<p>Preparation for Unit 2</p> <p>Unit 2 – 2.1 The importance of nutrition and special diets</p> <p>Unit 2 – 2.2 menu planning</p> <p>High Level Skills</p>	<p>Unit 2 Coursework (60% of Level ½ course)</p> <p>Unit 2 – 2.1 The importance of nutrition and special diets</p> <p>Unit 2 – 2.2 menu planning</p> <p>Production plans</p>	<p>Unit 2 Coursework (60% of GCSE)</p> <p>Dovetailing plans</p> <p>Practical Exam (60% of GCSE) 2 dishes cooked in 3 hours</p> <p>Unit 2 – 2.4 Evaluating cooking skills</p>	<p>Exam preparation</p> <p>Unit 1 - 1.4 Food safety in hospitality and catering</p> <p>Unit 1 – 1.1 Hospitality and catering provision</p>	<p>Exam preparation</p> <p>Unit 1 – 1.2 How hospitality and catering providers operate</p> <p>Unit 1 – 1.3 Health and safety in the hospitality and catering industry</p>	
	<p>Assessment:</p> <p>Ongoing NEA assessment</p>	<p>Assessment:</p> <p>Mock Exam (1 hour 30 minutes)</p> <p>Ongoing NEA assessment</p>	<p>Assessment:</p> <p>Ongoing NEA assessment</p> <p>Assessment of Unit 2 Coursework (60%)</p>	<p>Assessment:</p> <p>Formative assessments in preparation for exam</p>	<p>Assessment:</p> <p>External Exam (1 hour 45 minutes)</p>	<p>Assessment:</p>

Key Stage 4 Curriculum Plan: **Food Preparation and Nutrition** 2023

Intent:

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Catering - living a healthy and sustainable lifestyle



Year 10	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
	<p>Commodity: Fruit and Vegetables, including potatoes To include: Provenance How they are grown and processed Classification Nutritional value and dietary considerations</p> <p>Practical lessons covering Cooking and Food preparation, and Science of Food Investigations linked to the commodity and NEA skills</p>	<p>Commodity: Milk, Cheese and Yoghurt To include: Provenance How they are grown and processed Classification Nutritional value and dietary considerations</p> <p>Practical lessons covering Cooking and Food preparation, and Science of Food Investigations linked to the commodity and NEA skills</p>	<p>Commodity: Cereals, including flours, breakfast cereals, bread and pasta To include: Provenance How they are grown and processed Classification Nutritional value and dietary considerations</p> <p>Practical lessons covering Cooking and Food preparation, and Science of Food Investigations linked to the commodity and NEA skills</p>	<p>Commodity: Meat, fish, poultry and eggs To include: Provenance How they are grown and processed Classification Nutritional value and dietary considerations</p> <p>Practical lessons covering Cooking and Food preparation, and Science of Food Investigations linked to the commodity and NEA skills</p>	<p>Commodity: Butter, oils, margarine, sugar and syrup To include: Provenance How they are grown and processed Classification Nutritional value and dietary considerations</p> <p>Practical lessons covering Cooking and Food preparation, and Science of Food Investigations linked to the commodity and NEA skills</p>	<p>Commodity: Soya, Tofu, beans, nuts and seeds To include: Provenance How they are grown and processed Classification Nutritional value and dietary considerations</p> <p>Practical lessons covering Cooking and Food preparation, and Science of Food Investigations linked to the commodity and NEA skills</p>
	<p>Assessment: End of topic commodity Exam (1 hour)</p>	<p>Assessment: End of topic commodity Exam (1 hour)</p> <p>Formative practical assessment of</p>	<p>Assessment: End of topic commodity Exam (1 hour)</p>	<p>Assessment: Full mock paper (1 hour 45 minutes)</p> <p>Formative practical assessment of</p>	<p>Assessment: Full mock paper (1 hour 45 minutes)</p> <p>Mock Mini NEA 2</p>	<p>Assessment: End of Year Exam (1 hour 45 minutes)</p>

	Formative assessment of Science of Food Investigation	preparation and cooking techniques	Formative assessment of Science of Food Investigation	preparation and cooking techniques		
Year 11	Start NEA 1 Assessment – Science Investigation (15% of GCSE) A scientific food investigation which will assess the learner's knowledge, skills and understanding in relation to scientific principles underlying the preparation and cooking of food.	Complete NEA 1 Assessment – Science Investigation (15% of GCSE) Preparation for NEA 2 Assessment (35% of GCSE) Nutritional needs Dietary requirements Research methods Menu planning	Start NEA 2 Assessment (35% of GCSE) – Food Preparation Prepare, cook and present a menu which assesses the learner's knowledge, skills and understanding in relation to the planning, preparation, cooking and presentation of food.	Complete NEA 2 Assessment (35% of GCSE) – Food Preparation	Exam preparation and revision	
	Assessment: Ongoing NEA assessment	Assessment: Mock Exam (1 hour 45 minutes) Assessment of Science Investigation NEA 1 (15%)	Assessment: Ongoing NEA assessment	Assessment: Assessment of Food Preparation NEA 2 (35%) Formative assessments in preparation for exam	Assessment: Formative assessments in preparation for exam External Exam (1 hour 45 minutes)	