



FOOD LEARNING JOURNEY

- KEY**
- Culinary ability ■
 - Assessment ■
 - Knowledge ■
 - Cultural Capital / Community links ★



Continue your lifelong love of learning and personal development

Undertake an apprenticeship or apply for a job in the hospitality and catering industry

Consider applying for at college:
Level 3 Certificate in Food Science and Nutrition
Pearson BTEC Level 3 Certificate in Hospitality



UNIT 1 EXAM

Embed unit 1 knowledge through a range of revision techniques



Personalised revision to begin based on differentiated homeworks, mock papers and previous assessments



Students not re-sitting and completing unit 1 will continue to do a range of practical skills making dishes from around the world to embed the love of learning, practical skills and nutrition.

Secure and master good habits for revision

Apply prior knowledge of how the industry operates and food related causes of ill health to build an understanding of how hospitality and catering provision meets health and safety requirements



UNIT 2 Non Exam Assessment

UNIT 2 PRACTICAL EXAM

YEAR 11

Operations

Health and safety



Evaluating

Practice the unit 2 exam
Learn how to dovetail and plan production of dishes including H&S, Contingencies.

Practice complex Dessert/pastry skills

Demonstrate that you understand the principles of nutrition including deficiencies, excesses, recommended intakes and special diets

Introduce unit 2 CA. Recap target grades Set targets for CA



Know how food can cause ill health

LO1 – practice exam questions

Introduction to Hospitality and Catering



Consolidate knowledge of the industry, food related causes of ill health, legislation and procedures by linking this with how the industry operates.

Consolidate 1.1, 1.2, 1.3 and 1.4 to suggest a suitable hospitality and catering provision

Preparing Cooking Presenting

Menu Planning

Importance of Nutrition

Food and Ill Health

The Industry

YEAR 10

Design Make Evaluate

Where food comes from

Practice an array of food presentation techniques

Practice preparing and making dishes to suit dietary needs and specific age groups

Consider how cost, equipment, skills, time and the environment impact dish choice



Explore how cooking methods impact on nutrients



LO4 – practice exam questions

Begin to learn good habits for revision



Exploring water and fat-soluble vitamins and deficiency and excess diseases

Understand the environment in which hospitality and catering providers operate

Use your y7 /y8 food knowledge and skills to plan and cook a dish of your choice

understand MCA step progress and develop a practical assessment based on targets



Building on bacteria knowledge to explore food poisoning sources and symptoms

Master evaluation skills by suggesting how to improve dishes



Deepen understanding of food choice factors by looking at sustainability and assurance schemes in the food industry

Design Make Evaluate

YEAR 9

Hygiene and Safety

Diet & Good Health Principles of Nutrition

Factors affecting food choice

Where food comes from

Apply to become a food leader to educate the community, run community cooking classes and whole school events

Term 3 theory assessment



More complex skills such as enrobing

Beginning to explore non food poisoning illnesses

Developing nutrient knowledge to explore how cooking methods impact nutrients

Master difficult skills such as pasta making, sauce making and binding

Use knowledge of where food comes from to look at the effect of climate change on food

Use your y7 food knowledge and skills to plan and cook a dish of your choice

Build knowledge of factors affecting food choice including allergies, religion and moral choice

Become a food ambassador

Term 1 theory assessment

Building on nutrition and healthy eating knowledge

Understand how to move up the MCA Steps from year 7

Look at risk and how to measure them

Where food comes from

Factors affecting food choice

Diet & Good Health Principles of Nutrition

Hygiene and Safety

YEAR 8

Design Make Evaluate

Term 3 theory assessment

Link knowledge of where food comes from to look how food is grown, reared or caught.

Term 2 theory assessment

Practising complex skills including bread and pastry making

Develop knowledge of different types of nutrients to look at specific dietary needs and choices

use health and safety knowledge to develop an understanding on how this can prevent food poisoning and how this works in industry

Use feedback and targets to complete a final evaluation of your assessment dish.

Build on food hygiene knowledge

use the commis, sous and head chef recipes to push yourself and develop independence

Develop good independent study habits through set homework

Term 1 theory assessment

Develop knowledge of healthy eating by learning about nutrients in food in more depth

Sensory characteristics and seasonality

Begin to explore where our food comes from

cook for family at home

Develop health and safety knowledge

Hygiene and Safety

Diet & Good Health Principles of Nutrition

Factors affecting food choice

Where food comes from

Bring together y7 knowledge and skills to plan and cook a dish of your choice

YEAR 7

Know that foods come from different places and grow in different seasons

Make a fruit salad, shortbread dough and flatbread dough

Know how to say whether a dish they have made tasted good

Use plastic knives to learn cutting

Introduction to KS3 cookery. Baseline cooking skills.

Baseline theory knowledge

Developing knowledge of Eatwell guide and looking at 8 healthy eating tips

explore taste, texture, smell and appearance of foods

be part of at least one cooking club throughout the year

Practice an array of multicultural savoury and sweet dishes to build cooking skills

Recognise the eatwell guide and the foods in each section



Know how to measure in g and ml



PRIMARY SCHOOL



' TO DEVELOP A LIFELONG LOVE OF COOKING AND KNOWLEDGE OF HEALTHY EATING'