

Exam board: VCert Food and Cookery			
	Year 9	Year 10	Year 11
Autumn term	<ul style="list-style-type: none"> Introduction to Food and Cookery. Students will be introduced to the kitchen and look at Hygienic working conditions. Students will make dishes that will help them to demonstrate a range of cooking skills and to be able to demonstrate working in a hygienic way, 	<ul style="list-style-type: none"> Understanding Sources of Food: students will look at the main food groups and describe where they come from. Students will explain how seasons effect food availability. Students will show their knowledge and understanding by completing tasks for units 2 (1.1,1.2 & 1.3) 	<ul style="list-style-type: none"> Unit 04 Plan and produce dishes in response to a brief Students will bring together their learning and skills developed throughout the other units and produce a menu in response to a set brief. Students will be planning their individual responses to the design brief.
Spring term	<ul style="list-style-type: none"> Students will learn how to follow set recipes. Students will learn the importance of Health & Safety and storage of equipment. Students will show their knowledge through demonstration, evaluation and assessment. 	<ul style="list-style-type: none"> Understanding factors affecting food choices: Students will look at social, environmental, cost and sensory factors that affect food choices. Students will choose 6 appropriate dishes for the set tasks and cook, compare and evaluate the dishes. Students will show their knowledge and understanding by completing tasks for units 2 (2.1,2.2,2.3,2.4,3.1,3.2,3.3) 	<ul style="list-style-type: none"> Unit 04 Plan and produce dishes in response to a brief Students will be making and evaluating their final dishes in response to the design brief. Completing set task Unit 4 (1.1,1.2,1.3,1.4,2.,2.2,2.3,2.4,3.1,3.2,3.3,3.4)
Summer term	<ul style="list-style-type: none"> Unit 1 Preparing to cook: students will use the information and knowledge that they have gained through tasks taught in autumn & spring terms. Producing written and practical work to meet all criteria for the unit. 	<ul style="list-style-type: none"> Food knowledge: students will use knowledge that they have gained through practical and theory lessons to Cover Unit 3 – Exploring balanced diets. Students will be continuing to complete all tasks for Unit 2. Students will be practicing exam style questions in preparation for the external examination. 	<ul style="list-style-type: none"> Completing and improving courseowrk.

CURRICULUM OVERVIEW: KS4 Food Studies

Assessment	<ul style="list-style-type: none">• Class based practical assessments throughout the year which are recorded (please see school assessment calendar for more information).	<ul style="list-style-type: none">• Internal exam based questions and practical assessments throughout year focused on set works and practical assessments.• Students sit a full GCSE practice paper in the Summer term.	<ul style="list-style-type: none">• Internal exam based questions and practical assessments throughout year focused on set works and practical assessments.• Practical assessment is made up of filmed pieces throughout the year (60% of final grade).• 1 hour 30 minute written paper in June assessing year 9-11 content. This is externally assessed (40% of overall grade).
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