

Food Technology

YEAR
11

MOCK COURSEWORK PRACTICAL
2. Hospitality and catering in action
Duration: 3 hours

Revision:
2. Hospitality and catering in action

COURSEWORK
2. Hospitality and catering in action
Duration: 12 hours

Revision:
1. The Hospitality and catering industry

EXAM
1. The hospitality and catering industry
Duration: 1 hour
20 minutes

1.3 Health and safety in hospitality and catering
1.4 Food safety in hospitality and catering

1.1 Hospitality and catering provision
1.2 How hospitality and catering providers operate

2.1 The importance of nutrition
2.2 Menu Planning
2.3 The skills and techniques of preparation, cooking and presentation of dishes
2.4 Evaluating cooking skills

1. The hospitality and catering industry

2. Hospitality and catering in action

An introduction to Hospitality and Catering

By the end of Year 9 students will be able to:

Safely navigate the food room adhering to health and safety guidelines.

Effectively communicate ideas through design ideas and recipes.

Demonstrate the following preparation and cooking techniques:

- Chilling
- Kneading
- Rubbing-in
- Peeling
- Grating
- Skinning
- Trimming
- Shaping
- Chopping: Bridge hold and Claw grip
- Baking
- Boiling
- Weighing and measuring
- Presentation/plating up techniques

Evaluate work with sensory descriptive words.

By the end of Year 8 students will be able to:

Safely navigate the food room adhering to health and safety guidelines.

Effectively communicate ideas through design ideas and recipes.

Demonstrate the following preparation and cooking techniques:

- Peeling
- Grating
- Skinning
- Trimming
- Shaping
- Chopping: Bridge hold and Claw grip
- Baking
- Boiling
- Weighing and measuring
- Presentation/plating up techniques

Evaluate work with sensory descriptive words.

By the end of Year 7 students will be able to:

Safely navigate the food room adhering to health and safety guidelines.

Effectively communicate ideas through design ideas and recipes.

Demonstrate the following preparation and cooking techniques:

- Chopping: Bridge hold and Claw grip
- Baking
- Boiling
- Weighing and measuring
- Presentation/plating up techniques

Evaluate work with sensory descriptive words.

YEAR
10

KS4
Hospitality and Catering

MAKE: Pizza tray bake

MAKE: Cheesecake

MAKE: Shortbread

EVALUATE
★★★★★

DESIGN
Recipe

TECHNICAL KNOWLEDGE
Unsatisfactory Nutrition

TECHNICAL KNOWLEDGE
Comparing Nutritional Needs

TECHNICAL KNOWLEDGE
Nutrients in Dishes

DESIGN
Recipe

TECHNICAL KNOWLEDGE
Nutrients

YEAR
9

MAKE: Cookies

Cooking and Nutrition

TECHNICAL KNOWLEDGE
Allergies and Intolerances

DESIGN
Recipe

EVALUATE
★★★★★

TECHNICAL KNOWLEDGE
Health and Safety

TECHNICAL KNOWLEDGE
Hospitality and Catering

MAKE: Bolognese

MAKE: Chicken Skewers

MAKE: Sausage Rolls

DESIGN
Recipe

TECHNICAL KNOWLEDGE
Dietary Needs/Choices

DESIGN
Recipe

TECHNICAL KNOWLEDGE
Food Related Causes of Ill Health

TECHNICAL KNOWLEDGE
Health and Safety

YEAR
8

MAKE: Pasta Salad

MAKE: Flapjacks

Food Related Causes of Ill Health

TECHNICAL KNOWLEDGE
Weighing and measuring

DESIGN
Recipe

EVALUATE
★★★★★

MAKE: Pizza Toast

MAKE: Fruit Salad

An Introduction into Cooking And Nutrition

YEAR
7

KS3

DESIGN
Recipe

DESIGN
Recipe

TECHNICAL KNOWLEDGE
The Eatwell Guide

DESIGN
Design Brief

TECHNICAL KNOWLEDGE
A Healthy Lifestyle

TECHNICAL KNOWLEDGE
Healthy Eating

TECHNICAL KNOWLEDGE
Knife Safety

TECHNICAL KNOWLEDGE
Health and Safety

Food Technology