

Curriculum Intent, Implementation and Impact 2019-20

Subject: WJEC Eduqas Level 1/Level 2 GCSE (9-1) in Food Preparation and Nutrition

Year group:9

Periods per fortnight: 5

Intent:

Vision

Engagement, Resilience, Success.

Mission Statement

In the Buckingham School Design and Technology Department, our vision is one that we will teach lessons, that will really help students engage with their learning through fun and exciting schemes of learning. We will encourage the students to develop and demonstrate their resilience, as they begin their journey at KS4 Food Preparation and Nutrition.

Students will be asked to take charge of their own research and learning within the classroom, as they develop their GCSE course work folders and complete their cooking and food preparation elements of the course.

The students will also be praised and rewarded as they progress through their learning, with positive and constructive feedback, on each coursework element they complete on their journey to success.

The students will then be well prepared for any career path they may choose in the Food and Nutrition industry.

In Year 9 our students will cover aspects in Food Preparation and Nutrition such as Commodity, Classification and Practical Cooking skills. The lessons will be taught using a range of different techniques, including practical and written elements. Students will be encouraged to develop interesting and nutritional meals following their own and modified recipes.

The Design & Technology Department will ensure that the School Virtues will be embedded into our schemes of learning.

- Resilience – This will be a cornerstone of our teaching, as we will encourage our Year 9 students to research and discover exciting and new developments and practices within the Food industry. Students will be encouraged to create their own research models with guidance from the teacher, to make mistakes and adapt from them as they follow the course.
- Curiosity – Students will be asked to develop a range of research methods and use a variety of cooking techniques. This coupled with using different forms of media to develop their meal planning, will ensure that they have a wide range of questions to ask and perspectives to think about over the course of the subject.

- **Ambition** - To strive to develop their Cooking and Food preparation skills in the Practical element of the course. They will be guided with exemplar work; the students will be given constructive feedback throughout the making of their final piece. Students will also be shown and encouraged to study exemplar dishes in the real world, enabling the students to attain future pathways within the Food industry.
- **Confidence** - Students will develop confidence, through Peer formative feedback sessions within the class. They will also have to present their final recipes and meal creations to the fellow classmates during the lessons.
- **Respect** – Students will be taught to be respectful of each other and of their practical environment. They will learn about the safety rules and regulations associated with the Food Preparation industry. They will learn to value other opinions and designs through formative Peer feedback.
- **Empathy** – Students will be asked to develop Empathy when exploring the foods and processes of different countries in the Global Food Market. From sustainable foods to Fair Trade in LEDC's, they will develop a more Empathetic approach to how and why the Global Food Market operates.
- **Integrity** – Students will be taught the importance of Health and Safety standards within Food Preparation and Nutrition. They will be encouraged to develop their understanding of rules of a working Kitchen and also Food safety, they will also learn about the importance of food allergies and safe food storage.

IMPLEMENTATION:

Term	Topics studied	Extended learning opportunities.	How parents could support students
Autumn Term	<ul style="list-style-type: none"> ● Commodity Fruit and Vegetables. ● Classification – primary and secondary processing. ● Knife Skills Food Safety. Food Spoilage ● Heat transfer and cooking methods. ● Development of key practical skills via a range of different dishes. ● Nutrition: Eat well Guide, Macro and Micro Nutrients Water soluble micronutrients. ● Food Science: Food Science: Starch as a thickening agent/gelatinisation. 	<ul style="list-style-type: none"> ● Homework will be issued regularly via Google Classroom. ● Homework will take the form of research tasks that will support the Practical cooking skills within the Practical classroom. ● These will be assigned on Google Classroom. ● Students will be asked to complete worksheets and additional revision tasks. ● Development of Recipes. 	<ul style="list-style-type: none"> ● Parents will be able to support your child, by ensuring all coursework tasks are completed within deadlines set. ● Ensuring all students have access to Google Homework. ● Encourage and incentivise their children to use complete the other websites used, linked through the Google Homework. ● Parents ensure that their children bring in all ingredients to practical lessons.

	<ul style="list-style-type: none"> • Farm to Fork Food Spoilage Seasonal, and cost. Food storage. • Preservation – Pickle and Jam. • Food Science: Chemical transfers in • cooking food. • Range of Food products. <p>Assessment will be a summative 1. Food Science Test.</p>		
Spring Term	<ul style="list-style-type: none"> • Commodity: Wheat Structure and nutritional value. Milling and types of flour. • Secondary processing of wheat. • Coeliac – dietary requirements. • Practical skills including cake making methods, pastry and bread. • Food Science: Raising agent's dextrinization and gluten formation. • Emulsion – Cake Batter. • Commodity – Cereals. • Nutrition – carbohydrate, and function in the body. • Harvesting, food sustainability and security. • Food storage – primary and secondary. • Practical skill development using a range of different cereal products. • Multicultural foods. 	<ul style="list-style-type: none"> • Homework will be issued regularly via Google Classroom. • Homework will take the form of research tasks that will support the Practical cooking skills within the Practical classroom. • These will be assigned on Google Classroom. • Students will be asked to complete worksheets and additional revision tasks. • Development of Recipes. 	<ul style="list-style-type: none"> • Parents will be able to support your child, by ensuring all coursework tasks are completed within deadlines set. • Ensuring all students have access to Google Homework. • Encourage and incentivise their children to use complete the other websites used, linked through the Google Homework. • Parents ensure that their children bring in all ingredients to practical lessons.

	<ul style="list-style-type: none"> • Food Science: Enzymic browning and Oxidisation + Enzymic reaction. <p>Assessment will be a summative 1. Food Science Test.</p> <ol style="list-style-type: none"> 1. Food Preparation 2. Food Science Investigation. 3. PPE 		
<p>Summer Term</p>	<p>Introduce MOCK NEA</p> <ul style="list-style-type: none"> • Commodity: Dairy and Eggs. • Classification and provenance. • Food Safety. • High skill development. • Nutrition Values – Calcium and Vitamin D. • Lactose Diet. • Mock NEA Science • Investigation • Commodity: Eggs • Nutritional benefits of eggs. • Research methods – Primary and secondary. • Mock – NEA Food Science linked to Eggs. • Mock – Food Preparation NEA linked to Eggs. Practical skill development using commodity, and independent dish selection. <p>Assessment will be a summative Mock NEA – Food Preparation – 2</p>	<ul style="list-style-type: none"> • Homework will be issued regularly via Google Classroom. • Homework will take the form of research tasks that will support the Practical cooking skills within the Practical classroom. • These will be assigned on Google Classroom. • Students will be asked to complete worksheets and additional revision tasks. <p>Development of Recipes.</p>	<ul style="list-style-type: none"> • Parents will be able to support your child, by ensuring all coursework tasks are completed within deadlines set. • Ensuring all students have access to Google Homework. • Encourage and incentivise their children to use complete the other websites used, linked through the Google Homework. • Parents ensure that their children create a revision timetable. • Parents ensure that their children bring in all ingredients to practical lessons.

	Hours.		
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IMPACT:

By the end of the academic Year, students will have developed a robust knowledge of the various Threads within the Food Preparation industry. This will be evident in the course work folders, classroom books and also their meals they prepare in the Kitchen. They will have built up a good knowledge of the Science that goes into cooking ready for their move into year 10.

The Seven School Virtues will be evident within the engaging scheme of Learning and in their Food Preparation lessons. The student's will have developed and built up resilience though out the year, by regularly challenging themselves both in and out of the classroom, to further their enquiry about the subject content. This will also enable them to access future pathways in the Food Preparation industry. They will also have shown a passion for their subject and have demonstrated their success in the summative assessments throughout the year.