

FOOD TECHNOLOGY / HOSPITALITY AND CATERING



Curriculum Hours		Class Details		Assessments	Exam Board
Sec	2 periods per week	G3=7 (Nurture)	G4=7 (Nurture)	Yr 7 = Foundation Year End of unit Assessments	N/A
		GL	KM		
		G5=7 (Yr8/9)	G6=5 (Yr8/9)	Yr 8/9 = end of term practical assessment	N/A
		KM	KM		
G7=9 (Yr10) G8=5 (Yr11)	KM KM	YR 10- entered for exam YR11- C/W Deadline May/ Summer exam	WJEC		

Food Tech					
	Nurture/Year 7	Year 8	Year 9	Year 10	Year 11
H T 1	Basic foods- e.g. simple breakfasts	Around the world	Around the world	Around the world	Around the world
H T 2	Sweet treats	Sweet treats	Curry in a hurry	Curry in a hurry	Curry in a hurry
H T 3	V is for vegetables	Cooking on a budget	Sweet treats	Sweet treats	Sweet treats
H T 4	Food around the world	Pasta mania	Pasta mania	Coursework prep	Exam prep
H T 5	Pasta mania	V is for vegetables	V is for vegetables	Coursework prep	Exam prep
H T 6	Curry in a hurry	Cooking on a budget	Rice rice baby	Coursework prep	

Secondary Curriculum

Food Tech - 5 Year Plan - Queensway South

	Nurture/Year 7	Year 8	Year 9	Year 10	Year 11
HT1	Health and safety/ basic skills	health and safety/ healthy eating	WJEC catering and hospitality, AO1 THE ENVIRONMENT IN WHICH HOSPITALITY AND CATERING OPERATES	unit 2- coursework	WJEC catering and hospitality, AO1 THE ENVIRONMENT IN WHICH HOSPITALITY AND CATERING OPERATES
HT2					
HT3	farming- from farm to fork	planning meals/ packaging	WJEC catering and hospitaity,AO2 UNDERSTAND HOW HOSPITALITY AND CATERING PROVISIONS OPERATE	WJEC catering and hospitaity,AO2 UNDERSTAND HOW HOSPITALITY AND CATERING PROVISIONS OPERATE	PRACTICAL EXAM PREP
HT4					EXAM PREP
HT5	menu planning/ packaging	food Bourne illnesses/ food miles/	WJEC catering and hospitality, AO3 MEETING HEALTH AND SAFETY REQUIREMENTS,AO4 HOW FOOD CAN CAUSE ILL HEALTH	WJEC catering and hospitality, AO3 MEETING HEALTH AND SAFETY REQUIREMENTS,AO4 HOW FOOD CAN CAUSE ILL HEALTH	EXAM
HT6	food poisoning				

Other Info

Food Technology follows the KS3 national curriculum for design and technology. Projects are planned to insure the aims and objectives for all pupils to make progress. Projects currently offered include, healthy eating and why nutrition is important, Food poisoning and how to reduce the risk, where food comes from (farm to fork) and planning meals that are budget friendly and easily replicated when at home as well as evaluating and suggesting ideas for improvement. The aims of the curriculum are to:

- ♣ develop the creative, technical and practical expertise needed to perform everyday tasks confidently and to participate successfully in an increasingly technological world
- ♣ build and apply a repertoire of knowledge, understanding and skills in order to design and make high-quality prototypes and products for a wide range of users
- ♣ critique, evaluate and test their ideas and products and the work of others
- ♣ Understand and apply the principles of nutrition and learn how to cook.

Currently KS4 pupils are all entered for WJEC Hospitality and catering, this course is set into two Learning objectives, LO1 is directed at the hospitality and catering industry as a whole and is assessed as an external assessment. Pupils are entered in year 10, this allows them to re take/ improve marks in year 11. Weights 40% of total grade.

LO2 is a coursework element where pupils are given a scenario, they then plan, make and evaluate the products they make against the original scenario. This is internally moderated and marked and weights 60% of total grade
