



Trafford Alternative Education Provision



TRAFFORD HIGH SCHOOL
Pursuing the Future

Food Technology Curriculum

2019

1. Food Technology

The Food Technology Department is a highly experienced and committed team of qualified specialist teachers and teaching assistants. They are committed to closing the gap and providing targeted intervention in order to ensure that students come close to meeting or exceeding their target grades

Specialist Teachers:

Teacher	Year Group
Kath Anderson	KS3/4
Karen Murray	KS3/4
Emma Keen	Year 11

2. Aims

The Food Tech programme of study will encourage and support students to:

- Take small but regular steps to achievement
- Boost self-confidence and self-esteem
- Acquire the knowledge, skills and confidence to enjoy cooking both at school and at home
- Apply skills to new recipes to continue to cook for themselves and others at home
- Gain knowledge about basic nutrition and economising to enable them to make informed choices

3. Key Stage 3

Accreditation: AQA Unit Awards

- Course Description:

The programme provides young learners with the opportunity to develop the skills, awareness, knowledge, attitudes, resilience and values that they need to make healthy lifestyle understand increasingly challenging texts through to take an active and responsible role in their communities and everyday life. As well as basic cooking skills, pupils learn about effective team work, planning, evaluating, record keeping, timing and basic interpersonal skills.

- The programme offers skill-based activities, which are delivered to groups or on an individual, 1:1 basis. Activities are specific and respond to each young person's interests and needs. The aim is to create and deliver a high quality, personalised, inclusive and flexible Food Technology programme, which

focuses on the promotion of healthy eating, basic hygiene and safety in the kitchen.

- Food Technology lessons provide activities, which encourage individual growth and which promote:
- Basic cooking skills
- Safety in the kitchen
- Applied Math, English, Science (for example: weighing ingredients, following written recipes, temperature gaging and times)
- Social Skills (for example working independently, with support, asking for help, communicating effectively, giving directions)
- Basic Hygiene Awareness
- Balanced diets

4. Reporting to Parents

Progress Reports are completed every half-term. All students are set individual Learning Challenges.

5. Level 1 / 2 Award Food and Catering

Our Key Stage 4 students at Trafford Alternative Education are a combination of both short stay students who return to mainstream / special school education or long term Year 10/11 who will complete their education at Trafford Alternative Education .

We offer as an option for Year 11 students interested in completing an accreditation/qualification in food technology

Level 1/2 Award in Food and Catering is designed to give young learners a hands-on introduction to life and work in the catering industry.

Learners will develop, practice and demonstrate key food preparation skills, making a variety of food products. They'll learn how to scale up production to produce larger quantities suitable for a commercial setting and get to demonstrate their skills through two internally assessed projects.

Unit 1	Skills demonstration
Unit 2	Extended making project
Unit 3	Fundamentals of food and catering

Unit 1: Skills demonstration

What's assessed

Learners will undertake a number of mini-projects that will allow them to be assessed against 8 core practical skills and the knowledge associated with these.

How it's assessed

- 30% of overall qualification
- Internally assessed

- 36 Guided learning hours (GULCH) approximately. The GULCH should be split between teaching and assessment time as appropriate.
- 72 marks
- Each skill will have 9 marks allocated to it across 3 mark bands

Learners will produce a folder of evidence of individual dishes which should be photographed for moderation purposes.

Unit 2: Extended making project

What's assessed

Learners will undertake an extended project that showcases the skills they have developed in Unit 1 and the knowledge they have developed through this unit. It will also assess the transferable skill of communication.

Learners will produce a menu, production plan and sample dishes in response to the brief in addition to a small portfolio to evidence the planning and development and testing and evaluation stages. This should be no more than 15 pages sides of A4 or A3 equivalent and include photographic evidence of the sample dishes for moderation purposes.

How it's assessed

- 30% of the overall qualification
- Internally assessed
- 36 Guided learning hours (GLH) approximately. The GLH should be split between teaching and assessment time as appropriate.
- 72 marks

Unit 3: Fundamentals of food and catering Fundamentals

What's assessed

Learners will be assessed on their knowledge and understanding of the following:

- meals and menu planning
- cooking methods and recipes
- commercial practice
- careers opportunities
- food hygiene and safety.

How it's assessed

- 40% of overall qualification
- Externally assessed
- Written exam: 1 hour 30 minutes
- 48 Guided learning hours (GLH) approximately
- 96 marks.

Questions

Section A

20 multiple choice questions (20 marks).

Section B

Mixture of short-answer and extended-response questions (76 marks).

Example of how Pupils self-assess their skills:

	Objective:	Date:	
Learning Outcomes Indicate Met ✓ or Not Met X		Student	Teacher
Use your literacy target to proof read and where necessary, to correct, your written responses.			
Feedback	Verbal <input type="checkbox"/>	WWW:	
Next Steps:	EBI:		
Self-Assessment			
I am now more able to _____ _____			
Skills I need to practice _____ _____			
I could improve my work by _____ _____			
How can we adapt the recipe _____ _____			
Rate enjoyment of the food- 1 star poor - 2 stars average- 3 stars excellent Rate			
Peer Assessment What did others think of my food? _____ _____			
Hygiene and safety tips _____ _____			
I will pass this recipe on to _____			