



FOOD TECHNOLOGY DEPARTMENT

Curriculum Overview



The curriculum of the school reflects the demands of the National Curriculum. It is designed in order to provide all pupils with a broad, balanced education relevant to their needs both now and in the future.

Departmental Overview

The Food Technology Department comprises 2 specialist teachers and 2 high specification teaching kitchens and a food preparation area. The department also has access to a state-of-the-art computer suite. The department regularly organises whole school events, including charity bake sales and food sampling classes.

Departmental Staff

Mrs L Williams

Head of Food Technology

Ms C Carney

Head of Visual Arts and Technology

Mr R Warwick

SLT Line Manager

Year 7/8 Food Technology (KS3)

Examination/Specification Board

Curriculum Overview

In Year 7, the main focus is on the transition from Key Stage 2 and an introduction to the basic materials and skills used in Design Technology. The Food Technology course focuses on developing a variety of basic preparation skills. The course allows pupils to gain an understanding of hygiene and safety when working with food. Pupils will also be aware of the importance of diet, health and nutrition. They will plan and cook a range of food products, focusing on mini DMA at the end of this preparation. Students will develop a range of practical skills, techniques safely and hygienically. Be able to understand what equipment is necessary. Be able to read, adapt/develop standard recipes and how to use them to develop, plan and cook meals for single or multiple products. Healthy eating models relating to a balanced diet, nutritional needs of different groups in society and factors affecting food choices and how to take these into account when planning preparing and cooking meals and products. The characteristics of a broad range of ingredients, including their nutritional, functional and sensory properties through Food Science investigations.

Examinations/Key Assessments

Assessment takes place at the end of each term. Pupils are encouraged to assess their own work in order to help them become more aware of the progress they are making. Additionally, several key pieces of work are marked in detail at key points in the year. These highlight strengths and weaknesses and also suggest ways in which improvements can be made.

Homework

This is set every other week and is designed to support the work done during lessons. This will include written tasks, questions about what is being taught, research topics and evaluations. A detention will be issued if homework is not handed in regularly.

How Parents can Help

- Check that homework is recorded in planners and that any work is completed to a good standard.
- Ensure that basic equipment is brought to each lesson.
- Purchase an apron as soon as possible as this is necessary for all practical activities. Pupils are not allowed to participate in practical lessons without one.
- Encourage the use of the Internet or the library for research tasks and homework completion.
- Help with research and presentation in order to ensure a good outcome and therefore a high grade on completion.

Year 9/10/11 Food Preparation & Nutrition (KS4)

Examination/Specification Board

WJEC

Curriculum Overview

This is an exciting new course from WJEC which offers a GCSE in Food Preparation and Nutrition. It will equip learners with the knowledge, understanding and skills required to cook and also to apply the principles of food science, nutrition and healthy eating.

It is expected that students will cook every week in order to develop their practical skills and to produce a wide range of high quality dishes. Dishes cooked will include main meal dishes, vegetable dishes, pastries, cakes, sauces, dishes for special diets, starters, desserts etc.

- Food commodities e.g. Cereals, fruit and vegetables, sugars, dairy, fats, meat/fish and vegetarian alternatives. The course will look at their value in the diet, their working characteristics, and experiment to understand changes that occur during cooking. Current recommended guidelines for a healthy diet is also a focus.
- Principles of nutrition - the role of the main nutrients in the diet, their sources, functions and deficiency diseases.
- Diet and good health
- The science of food
- Where food comes from
- Cooking and food preparation

Examinations/Key Assessments

COMPONENT 1: Principles of food preparation and nutrition Written examination (50% of qualification) to be taken at the end of year 11, comprising of short and extended answers.

COMPONENT 2: Food preparation and nutrition in action - Controlled assessment (50% of qualification) two parts to be undertaken in year 11:

1. An investigative assessment worth 15% (8 hours) e.g. find the most suitable ingredients to produce a crisp pastry or investigate the different methods used to thicken sauces. A report of 1500 words will be produced.
2. A food preparation assessment worth 35% (12 hours). Plan, prepare, cook and evaluate 3 dishes to suit a specific dietary need such as the cuisine of another country or a special diet such as vegetarianism. A report will be produced of 15 sides.

Homework

Homework tasks are set each week throughout the course. Tasks are usually coursework-related or questions from past exam papers.

How Parents can Help

Check Show My Homework regularly to ensure that homework tasks are set and completed each week. Encourage progress with controlled assessment and homework tasks. Ensure students arrive prepared for practical lessons.

Year 12/13 Food Science & Nutrition (KS5)

Examination/Specification Board

WJEC

Curriculum Overview

We live in a city that loves its food and a region that produces some of the freshest produce in the UK. From the Albert Dock to West Derby Road, the streets are lined with some of the finest restaurants and hotels this country has to offer! This course is aimed at students who like cooking and learning about food. You will gain knowledge about Food Science and Nutrition and have the opportunity to learn about the relationship between the human body and food. There is a strong emphasis on practical work, making this an ideal course for students who prefer learning through doing. Completion of a Food Science and Nutrition course can lead to university courses in; Food Science and Technology, Public Health Nutrition, Hospitality and Environmental Health. Careers can include; Quality Control within Food Manufacturing, Food Science, Events Management, Restaurant Management and many more.

Examinations/Key Assessments

This course is assessed by completion of a coursework file and an externally assessed exam. There are also several practical elements to this course.

Homework

Each student will set one homework task per week. The majority of homework is set online via Show My Homework.

How Parents can Help

Homework tasks will be set via Show My Homework, please encourage your son/daughter to check this website regularly. Students must complete a piece of coursework independently as part of this course.