



Curriculum Map - ADT Faculty -Food

Year 7 Food:	Year 8 Food:	Year 9 Food Module 1	Year 9 Food Module 2	Year 10 Eduqas Level1/2 Hospitality & Catering	Year 11 Eduqas Level1/2 Hospitality & Catering
Module: Overall focus An introduction to food- Specifically - Hygiene & Safety - Sources of foods - Healthier eating - The Government's Change for Life campaign - The 3 types of contamination - Sensory analysis and food - An introduction to cooking as edible chemistry! - How to use recipes and methods 7 Focussed practical tasks using a range of ingredients, skills and equipment Intent behind the module: Pupils have an introduction to the knowledge and understanding of food including; healthier eating and nutrition, practical cooking skills, a knowledge of ingredients,	Module: Overall focus Developing food- Specifically - Hazard analysis - Named knife skills - Healthier eating and The Eat Well Guide - Cooking methods and health - Ergonomics and kitchen equipment - Environmental factors and food - The importance of numbers, colours and crosses in food safety - The science of sauces - Rethink your drink 8 Focussed practical tasks using a wider range of ingredients, skills and equipment Intent behind the module: Pupils are developing their knowledge and understanding of food including; healthier eating	Module: Overall focus Consolidating food-Specifically - Knife skill recap - Food styling - Risk assessments and PPE - Sensory analysis - Recipe adaptation to meet specified needs. - Nutrition, nutrients and the EWG - The kitchen brigade and styles of food service - The importance of numbers, colours and crosses in food safety - Allergens, intolerance and the law - The science of making bread, sauces and cookies 9/10 Focussed practical tasks using an increasing range of ingredients, skills and equipment Intent behind the module: Pupils are consolidating their knowledge and understanding	Module: Overall focus Consolidating food 2-Specifically - The concept of world food fusion - Knowledge of nutrition and healthier eating linked to specific groups. - Food safety & its application to places where food is made, served or sold - Where food comes from, to include processing and manufacture - Consumer choice of manufactured foods, relating choice to cost and marketing - Reinforce that ingredients have different functions in the 'science' cooking - Assessed practical, to demonstrate independence and confidence when using a wider range of practical cooking skills 7 focussed practical tasks using an increasing range of ingredients, skills and equipment Intent behind the module	Unit 1 The Hospitality & Catering Industry Intent Pupils will increase their knowledge and understanding of the hospitality and catering industry through 5 Learning Objectives. Each will be taught using a range of classroom and practical activities (which will be linked to Unit 2) LO1 Understand the environment in which hospitality and catering providers operate LO2 Understand how hospitality and catering provision operates LO3 Understand how hospitality and catering provision meets health and safety requirements LO4 Know how food can cause ill health LO5 Be able to propose a hospitality and catering provision to meet specific requirements Assessment	Unit 2 Hospitality and Catering in action. Intent Pupils will develop - The ability to plan, prepare and cook dishes - practical skills for the catering industry. They will do this by developing a portfolio of recipes that meet practical skill criteria. They will learn to style their dishes and be able to recognize their suitability for specified groups. (Pupils will complete some of these dishes in year 10) Internal assessment: Controlled assessment task 60% of final grade. Pupils need to demonstrate LO1 Understand the importance of nutrition when planning menus LO2 Understand menu planning



their source and the science of using them. Assessment Focus: Initial assessment to establish baseline information. Formative assessment point of pupil work against level descriptors Summative assessment point of pupil's independent practical skill development (Photographic evidence) and written response	and nutrition, practical cooking skills, a knowledge of ingredients, their source and the science of using them. Assessment Focus: Formative assessment point of pupil work against level descriptors Summative assessment point of pupil's independent practical skill development (Photographic evidence) and written response	of food including; healthier eating and nutrition, practical cooking skills, a knowledge of ingredients, their source and the science of using them. Introducing the working world of the hospitality and catering industry Assessment Focus: Formative assessment point of pupil work against level descriptors Summative assessment-formal assessment scenario to assess application of learning as well as quality of independent practical skills	Further consolidation of knowledge and understanding of food including; An umbrella of the concept of world food fusion. With links to nutrition and specified groups, sources and processing of food, including labelling, practical cooking skills, selection & use of equipment, a knowledge of ingredients and the science of using them. Assessment Focus: Formative assessment point of pupil work against level descriptors Summative assessment-formal assessment scenario to assess application of learning as well as quality of independent practical skills	Formative pupils will take a written test in the form of exam style questions at the end of each LO Summative Electronic External assessment. 40% of final grade, taken in June of year 10	LO3 Be able to cook dishes They plan and make a 2 course meal to meet a brief.
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(Based on 'Food teaching in secondary schools: A framework of knowledge and skills', Design & Technology KS3 NC)