

1c. Curriculum Overview: DT Food Preparation and Nutrition



SAINTS PETER AND PAUL
CATHOLIC HIGH SCHOOL

Year 10 DT Food Preparation and Nutrition

Refer to	Term 1 – September to December	Term 2 – January to March	Term 3 – April to July
10 Voc Hospitality & Catering	<p><u>What are the students learning?</u></p> <ul style="list-style-type: none"> Unit 1 - AC1 – The Hospitality Industry AC Unit 2 – Developing practical skills in food production and complex skills. Theory content to support NEA submission – planning for a brief. <p><u>What are the key standardised assessments?</u></p> <ul style="list-style-type: none"> Unit 1 –Staffing and Business assessments. Practical skills. <p><u>What are the standardised homework’s?</u></p> <ul style="list-style-type: none"> Microsoft Forms – Self Marking quizzes Exam Questions - past papers 	<p><u>What are the students learning?</u></p> <ul style="list-style-type: none"> Unit 1 - AC3 and 4 – Food Hygiene and safety including audiences. Unit 2 – Developing practical skills in food production and complex skills. Theory content to support NEA submission – focus nutrition and audience. <p><u>What are the key standardised assessments?</u></p> <ul style="list-style-type: none"> Unit 1 – Food hygiene and food safety– mock exam Q’s (stickers). <p><u>What are the standardised homework’s?</u></p> <ul style="list-style-type: none"> Microsoft Forms – Self Marking Exam Questions 	<p><u>What are the students learning?</u></p> <ul style="list-style-type: none"> Unit 1 - AC2 – Business operations Unit 2 – Developing practical skills in food production and complex skills. Theory content to support NEA submission – focus nutrition and audience. <p><u>What are the key standardised assessments?</u></p> <ul style="list-style-type: none"> Unit 1 – Business operations – mock exam Qs. (Stickers). <p><u>What are the standardised homework’s?</u></p> <ul style="list-style-type: none"> Microsoft Forms – Self Marking Exam Questions
10 GCSE Food Prep and Nutrition	<p><u>What are the students learning?</u></p> <ul style="list-style-type: none"> Nutrition – commodities – fruit and vegetables as a food group. Nutrition – Dairy as a commodity. Food science study in both commodities – NEA introduction – mock layout. Food practical lessons based upon nutrition of focus 1 per week. 	<p><u>What are the students learning?</u></p> <ul style="list-style-type: none"> Nutrition – commodities – cereals. Nutrition – Grains as a commodity. Food science study in both commodities – NEA introduction – mock layout. Food practical lessons based upon nutrition of focus 1 per week. <p><u>What are the key standardised assessments?</u></p> <ul style="list-style-type: none"> Nutrition and good diet – Exam Qs Mini NEA tasks – food science study. 	<p><u>What are the students learning?</u></p> <ul style="list-style-type: none"> Nutrition – commodities – Protein. Mock NEA study based on learning across the year. <p><u>What are the key standardised assessments?</u></p> <ul style="list-style-type: none"> Summative mock NEA <p><u>What are the standardised homework’s?</u></p> <ul style="list-style-type: none"> Microsoft Forms – Self Marking quizzes Exam Questions - past papers SENECA learning tasks – self marking

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	<p><u>What are the key standardised assessments?</u></p> <ul style="list-style-type: none">• Nutrition and good diet – Exam Qs• Mini NEA tasks – food science study. <p><u>What are the standardised homework's?</u></p> <ul style="list-style-type: none">• Microsoft Forms – Self Marking quizzes• Exam Questions - past papers• SENECA learning tasks – self marking	<p><u>What are the standardised homework's?</u></p> <ul style="list-style-type: none">• Microsoft Forms – Self Marking quizzes• Exam Questions - past papers• SENECA learning tasks – self marking	
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Year 11 DT Food Preparation and Nutrition

Refer to	Term 1 – September to December	Term 2 – January to March	Term 3 – April to July
L1 & 2 Hospitality & Catering	<p>Vision of June Exam and mock questions analysed to ensure learning.</p> <p>September – October. Development of high-level skill to aid practical exam.</p> <p>Introduction to NEA – revision of key concepts for menu planning and business modelling.</p> <p><u>What are the key standardised assessments?</u></p> <ul style="list-style-type: none"> Exam Question from summer paper – development of knowledge <p><u>What are the standardised homework's?</u></p> <ul style="list-style-type: none"> Exam questions focusing on individual topics 	<p>Non-Exam Assessment and coursework. Mock Exams</p> <p><u>What are the students learning?</u></p> <ul style="list-style-type: none"> Students will be researching and planning menus that meet the needs of a given brief. Exam content revision cross referenced to support written paper. Practical exams take place. <p><u>What are the key standardised assessments?</u></p> <ul style="list-style-type: none"> NEA written coursework <p><u>What are the standardised homework's?</u></p> <ul style="list-style-type: none"> Revision template for mock exam Exam questions focusing on individual topics 	<p>Exam revision and NEA submission</p> <p><u>What are the students learning?</u></p> <ul style="list-style-type: none"> Students will be completing coursework and taking their main practical exam. Revision for written paper. <p><u>What are the key standardised assessments?</u></p> <ul style="list-style-type: none"> Exam Qs and securing higher level written answers. <p><u>What are the standardised homework's?</u></p> <ul style="list-style-type: none"> Exam questions focusing on individual topics
GCSE Food Prep and Nutrition	<p>Vision of June Mock and bridging and securing of key concepts.</p> <p>September – October. Development of high-level skill to aid practical exam.</p> <p>November - Introduction to NEA1 – food science study. Students will be completing this study from October until half term – final submission for amendments.</p>	<p>Non Exam Assessment and coursework. Mock Exams</p> <p><u>What are the students learning?</u></p> <ul style="list-style-type: none"> Students will be researching and planning menus that meet the needs of a given brief. Exam content revision cross referenced to support written paper. Practical exams take place. 	<p>Exam revision and NEA submission</p> <p><u>What are the students learning?</u></p> <ul style="list-style-type: none"> Students will be completing coursework and taking their main practical exam. Improvements and development of NEA1. Revision for written paper.

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	<p>December – NEA2 introduction and planning.</p> <p><u>What are the key standardised assessments?</u></p> <ul style="list-style-type: none">• Exam Questions and written essay style answers as a focus to consolidate Year 10 learning and to bridge gaps. <p><u>What are the standardised homework's?</u></p> <ul style="list-style-type: none">• Exam questions focus• SENECA learning tasks	<p><u>What are the key standardised assessments?</u></p> <ul style="list-style-type: none">• NEA written coursework <p><u>What are the standardised homework's?</u></p> <ul style="list-style-type: none">• Revision template for mock exam• Exam questions focusing on individual topics	<p><u>What are the key standardised assessments?</u></p> <ul style="list-style-type: none">• Exam Qs and securing higher level written answers. <p><u>What are the standardised homework's?</u></p> <ul style="list-style-type: none">• Exam questions focusing on individual topics
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