

Curriculum Information Bramcote College

Year Group: 10

Subject: Technology – Food Preparation and Nutrition (EDUQAS)

Objectives/purpose	<ul style="list-style-type: none"> To know the main food commodities and food groups, their nutritional value, uses in food products, what they 'do' in recipes (performance characteristics) and their provenance Develop a wide range of skills using the whole range of food components <p>Develop the skills needed to prepare for the NEA tasks in year 11</p>
Autumn Term	<p>Knowledge, understanding & the scientific principles & practical tasks linked to Carbohydrate/ cereal foods and methods using them;</p> <ul style="list-style-type: none"> Revision of yeasted doughs, pastry varieties- shortcrust, puff, choux and filo Sauces; roux, all-in-one, reduction Pasta and rice Cake making methods; making and comparison <p>Cereal grains and uses</p>
Spring Term	<p>Knowledge, understanding & the scientific principles & practical tasks linked to animal & vegetable protein foods and methods using them;</p> <ul style="list-style-type: none"> Dairy foods & eggs Meat & poultry Fish Vegetable proteins & Vegetarianism <p>N.B. Please note that depending on the number of weeks in each term the Protein tasks may need to extend into the Summer term</p>
Summer Term	<p>Knowledge, understanding & the scientific principles & practical tasks linked to Fruit & vegetables and methods using them;</p> <ul style="list-style-type: none"> Starters, mains, desserts & accompaniments using fruit & vegetables Food preparation & presentation Preservation and processing
How is progress measured?	<p>Practical tasks are assessed and levelled by the teacher & also the pupils using self and peer assessment; criteria are used to assist. Effort and quality grades are used on tasks and , where appropriate, grades 1-9 are used.</p>
How is the subject externally examined? (KS4 and KS5)	<p>2 pieces of coursework and an external exam</p>
Extending Learning at home	<ul style="list-style-type: none"> M Drive/ D&T/Food preparation & Nutrition- wide range of PPTs and learning aids are available including a revision folder containing exam board resources EDUQAS exam board website Seneca learning

Support Available	Technician support is available in most lessons and TA support is available as required by students within the group.
Useful web addresses and book resources/revision guides	<p>*See extended learning section</p> <ul style="list-style-type: none"> • Love food love science • Food a fact of life • British Nutrition Foundation • GrainChain • https://www.edugas.co.uk/qualifications/food-preparation-and-nutrition/

Date reviewed: