

Curriculum Information Bramcote College

Year Group: 9

Subject: Technology – Food (WJEC Food Preparation and Nutrition)

Objectives/purpose	To learn how to produce a range of pastries and to use different ingredients and presentation methods to enhance their appearance and nutritional content To learn how to create a range of foods from different cultures and using seasonal foods using a range of cooking skills
Autumn Term	Pastries and fillings
Spring Term	Cultural foods
Summer Term	Seasonal foods
How is progress measured?	Against Exam Board Criteria Independence during practical lessons Creativity with recipes and ingredients Quality of dishes created
How is the subject externally examined? (KS4 and KS5)	
Extending Learning at home	Practising dishes prior to lessons Sourcing different ingredients for dishes Creating time plans of processes required Researching recipes and nutritional content of ingredients
Support Available	Suggested recipe sheets given
Useful web addresses and book resources/revision guides	WJEC Food Preparation and Nutrition www.technologystudent.com www.bbcbitesize.com

Date reviewed: