

	<b>Term 1: Sept –Dec Content</b>	<b>Term 2: Jan-April Content</b>	<b>Term 3: April - July Content</b>	<b>Desired end of year outcomes</b>
<b>Year10</b>	<p><b>BTEC Home Cooking Skills – Introductory course Level 1</b></p> <p>Students work on practical tasks in each lesson throughout the year and address all aspects of learning outcomes and assessment criteria for this level in most lessons. The assessment criteria are frequently cross referenced on student record sheets and there is regular photographic evidence to support their learning outcomes.</p> <p>There are 2 formal assignments during the course where students work in more of a test situation and those criteria which are addressed by these are listed below. There is specific evidence for the achievement of Learning outcome 2:2.1 and 2.2 at the end of the student's portfolio in the form of statements written by the student and the form tutor, parents and carers.</p> <p>3 main meals: breakfast, lunch, dinner</p> <p>Hygiene rules: personal, kitchen, food</p> <p>Safety rules: kitchen equipment, accidents, first aid</p> <p>Nutrition: healthy eating, balanced diet, menu planning</p> <p>Sources of ingredients</p> <p>Food preparation: skills, variety of foods, presentation, cooking methods</p> <p>What are the benefits of the course?</p> <p>How can I pass on information?</p> <p>Time plans</p> <p>Barbeque safety</p> <p>Cross contamination</p>	<p>Students continue to work on practical tasks in each lesson to further develop skills in preparation for the first practical assignment.</p> <p>They will also need to collect witness statements from parents, carers and tutors about their cooking outside of lessons. They will complete the Home Cooking Skills work pack questions.</p> <p><b>Assignment 1 level 1</b></p> <p><b>Benefits of the course and passing on information about home cooking</b></p> <p><b>2:1</b> Understand the value of home cooking skills</p> <p>Show your understanding by listing the ways in which you have benefitted from this course and how it will help you in the future.</p> <p><b>2:2</b> Understand the ways in which information about home cooking can be passed on</p> <p>Show your understanding of how you can pass on information about home cooking by listing ways in which you can do this and have done this. Witness statements should support this.</p> <p><b>Assignment 1 Level 2</b></p> <p><b>3:1</b> Economical cooking</p> <p>List ways to economise and save money when cooking at home.</p> <p><b>4:1</b> Understand the ways in which information about home cooking can be passed on</p> <p>Show your understanding of how you can pass on information about home cooking</p>	<p>Students continue to work on practical skills in each lesson to lead towards the final practical assignment in year 11.</p> <p><b>Skills will include:</b></p> <p>Preparation skills e.g. chopping, slicing, grating, peeling, mashing, beating;</p> <p>Cooking skills e.g. roasting, frying, baking, boiling; knowing when food is cooked; presentation skills</p> <p>Following a recipe: weights and measures e.g. use of scales, measuring jugs and spoons; oven temperatures</p> <p><b>Food safety and hygiene:</b></p> <p>Food storage e.g. raw meat on the bottom shelf of the fridge; food labelling e.g. follow storage instructions, use by dates; food preparation e.g. wash and dry hands before handling food, keep surfaces clean, keep raw fish and meat away from other food, cover cuts; ensuring meat is properly cooked; storing leftover food e.g. cooling quickly, refrigerating or freezing; using knives safely</p>	<p>Students will build on their practical skills and ability to follow a recipe independently.</p> <p>Students will develop their knowledge of health and safety.</p> <p>Students will be able to produce food for the 3 meals of the day: breakfast, lunch and dinner. They will analyse the nutritional value of the main ingredients in each dish they prepare. Students will understand where ingredients come from. Students will consider the ways in which they will benefit from the course in the future. They will look at ways in which they can pass on information about home cooking to others.</p>

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Assessment	Students record details of each recipe they make and these are checked regularly. All notes and folder tasks are marked regularly and feedback/verbal feedback given. Teacher observations of practical tasks and photographic evidence of each practical to assess progress.	Students continue to write up recipe records. Students take notes on various topics and carry out a variety of written tasks. Folders are checked regularly and feedback given. Assignments 1 as above	Students will undertake a variety of folder tasks to help understand theory topics. These will be regularly checked and feedback given.	Mrs C Martin cmartin@glebe.bromley.sch.uk