

	<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>Year11</b>	<p><b>BTEC Home Cooking Skills – Intermediate course Level 1/2</b></p> <p><b>Focus Topics</b></p> <p>The vegetarian diet</p> <p>Starters, mains and desserts with emphasis on presentation</p> <p>Cooking for a BBQ</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>How can I pass on information?</p> <p>Time plans</p> <p>Economical shopping and cooking</p> <p>Cross contamination</p> <p><b>Schemes of work</b></p> <p>Students will have a double lesson each week. Practical tasks will build on previous skills learned and a wide range of new sweet and savoury dishes will be made. Students will carry out some new assignment work.</p> <p><b>Lesson structure</b></p> <p>Each lesson will begin with an introduction and recap, followed by lesson objectives and recipe to follow. Recipes will be demonstrated and students supported to prepare them for themselves. As many of the focus points as possible will be addressed in each lesson. Students work will be photographed and they will complete a record chart as evidence of their work and understanding of focus points.</p>	<p>Students continue to work on practical tasks in each lesson to further develop skills in preparation for the first two practical assignments.</p> <p><b>Assignment 2 Level 1</b></p> <p>You have decided to show case your cookery skills and are inviting your friend over for a meal. Your friend likes all types of food, so you are preparing your favourite dishes.</p> <p>To achieve the criteria, you must show that you are able to:</p> <p><b>1.1</b></p> <p>Select and prepare ingredients for a recipe</p> <p><b>1.2</b></p> <p>Use cooking skills when following a recipe</p> <p><b>1.3</b></p> <p>Demonstrate food safety and hygiene throughout the preparation and cooking process</p> <p><b>Assignment 2 Level 2</b></p> <p>Add a second course dish of your choice</p> <p><b>2:1</b></p> <p>Write out your ingredients, equipment list and an order of work with timings.</p> <p><b>2.1</b></p> <p>Evaluate and describe the nutrients in the dish.</p> <p><b>2.1, 2:2, 2.3, 2.4</b></p> <p>Prepare and present your dishes in a safe and hygienic manner.</p>	<p>Students continue to work on practical tasks in each lesson to lead towards the final practical assignment. They will also need to collect witness statements from parent, carers and tutors about their cooking outside of lessons. They will complete the Home Cooking Skills work pack questions.</p>	<p>Students will build on their practical skills and ability to follow a recipe independently. Students will develop their knowledge of health and safety.</p> <p>Students will be able to produce dishes relating to the vegetarian diet.</p> <p>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. Those students working towards Level 2 will also understand a variety of ways to economise when cooking at home.</p> <p>Those students working towards Level 1 will be expected to produce one dish plus accompaniments and those on Level 2 will need to prepare a two course meal with sides for each assignment.</p>

				Level 2 also requires a higher level of detail in the planning and information given around the brief. The skills demonstrated in the dishes chosen should be higher for Level 2
				<b>Key Contact Name &amp; Email</b>
<b>Assessment</b>	<p>Students record details of each recipe they make and these are checked regularly.</p> <p>All notes and folder tasks are marked regularly and feedback/verbal feedback given.</p> <p>Teacher observations of practical tasks and photographic evidence of each practical to assess progress.</p>	<p>Students continue to write up recipe records. Students take notes on various topics and carry out a variety of written tasks.</p> <p>Folders are checked regularly and feedback/verbal feedback given.</p> <p>Teacher observations of practical tasks and photographic evidence of each practical to assess progress.</p> <p>Assignment 2 as above</p>	<p>Students will undertake a variety of folder tasks to help understand theory topics. These will be regularly checked and feedback given.</p> <p>Completion of Assignment 2 as above</p> <p>Teacher observations of practical tasks and photographic evidence of each practical to assess progress.</p>	<p>Mrs C Martin</p> <p>cmartin@glebe.bromley.sch.uk</p>