

	Term 1: Sept –Dec Content	Term 2: Jan-April Content	Term 3: April - July Content	Desired end of year outcomes
Year10	<p>BTEC Home Cooking Skills – Introductory course Level 1</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 4 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 two practical assignments.</p> <p>Assignment 1</p> <p>A friend is coming to stay with you overnight</p> <p>Plan a breakfast menu to include Fruity Flapjacks and a hot drink. 1:1</p> <p>Write out your ingredients and equipment list and an order of work with timings. 1:1</p> <p>Prepare the meal and present on a tray. 1:1, 1:2, 1:3</p> <p>Evaluate and describe the nutrients in the meal. 2:1</p> <p>Assignment 2</p> <p>You and your family are going on a picnic</p> <p>Plan a lunch menu to include a sandwich or stuffed pitta bread and cupcakes. 1:1</p> <p>Write out your ingredients and equipment list and an order of work with timings. 1:1</p> <p>Prepare the meal and present on a tray. 1:1, 1:2, 1:3</p> <p>Evaluate and describe the nutrients in the meal. 2:1</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>Assignment 3</p> <p>You have invited a group of friends to dinner</p> <p>Plan a dinner menu to include a main course using minced beef and a simple cold dessert such as meringue nests, vanilla & ginger biscuit cheesecake or strawberry gratin. 1:1</p> <p>Write out your ingredients and equipment list and an order of work with timings. 1:1</p> <p>Prepare the meal and present on a tray. 1:1, 1:2, 1:3</p> <p>Evaluate and describe the nutrients in the meal. 2:1</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 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>

	Term 1: Sept –Dec Content	Term 2: Jan-April Content	Term 3: April - July Content	Desired end of year outcomes
	<p>Assignment 4 Benefits of the course and passing on information about home cooking 2:1 Understand the value of home cooking skills Show your understanding by listing the ways in which you have benefitted from this course and how it will help you in the future. 2:2 Understand the ways in which information about home cooking can be passed on 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>			

				Key Contact Name & Email
Assessment	<p>Students record details of each recipe they make and these are checked regularly. All notes and folder tasks are marked regularly and feedback given. Teacher observations of practical tasks. Assignment 4 as above</p>	<p>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 & 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. Assignment 3 as above</p>	<p>Mrs N Holmes nholmes@glebe.broley.sch.uk</p>