

	Term 1: Sept –Dec Content	Term 2: Jan-April Content	Term 3: April - July Content	Desired end of year outcomes
Year11 & 6th Form	<p>BTEC Home Cooking Skills – Intermediate course Level 1/2</p> <p>Focus Topics Vegetarian diet Fruit dishes Savoury pastry dishes Hygiene rules: personal, kitchen, food Safety rules: kitchen equipment, accidents, first aid Nutrition: healthy eating, balanced diet, menu planning Sources of ingredients Food preparation: skills, variety of foods, presentation, cooking methods How can I pass on information? Time plans Economical shopping and cooking Cross contamination</p> <p>Schemes of work 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>Lesson structure Each lesson will begin with an introduction followed by lesson plan, lesson focus 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>Assignment 2 Level 1 You are trying to encourage your family to eat more fruit Plan a dessert which includes fruit as part of a family meal. 1:1 Write out your ingredients and equipment list and an order of work with timings. 1:1 Prepare and present your dish. 1:1, 1:2, 1:3 Evaluate and describe the nutrients in the dish. 2:1</p> <p>Assignment 2 Level 2 You are trying to encourage your family to eat more fruit Plan a dessert which includes fruit as part of a family meal. Add a main course dish of your choice 2:1 Write out your ingredients and equipment list and an order of work with timings. 2:1 Prepare and present your dishes. 2:1, 2:2, 2:3 Evaluate and describe the nutrients in the dish. 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 Level 1 You are going to prepare a dinner for yourself and two friends Plan a savoury dish which includes pastry and choose suitable accompaniments. 1:1 Write out your ingredients and equipment list and an order of work with timings. 1:1 Prepare and present your dish. 1:1, 1:2, 1:3 Evaluate and describe the nutrients in the dish. 2:1</p> <p>Assignment 3 Level 2 You are going to prepare a dinner for yourself and two friends Plan a savoury dish which includes pastry and choose suitable accompaniments. Plan a suitable starter or dessert. 2:1 Write out your ingredients and equipment list and an order of work with timings. 2:1 Prepare and present your dishes. 2:1, 2:2, 2:3 Evaluate and describe the nutrients in the dish. 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. Students will be able to produce dishes relating to the vegetarian diet. They will build knowledge and skills for preparation of a meal with a fruit based dessert and a savoury pastry dish. 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. 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>

<p>Assessment Students will be encouraged to assess their own work each lesson. Staff will observe and comment on achievement and progress will be recorded. There will be formal each term. Students will work towards level 1 or 2 and generally be awarded their certificate when they leave Glebe. They will also need to keep a portfolio of evidence and work records which will be internally and externally assessed. Parents and carers are asked to encourage students to cook at home and talk about dishes they have made at school. Parents and carers will be asked to write a short witness statement to show that they do this as part of the evidence required for their folders. 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.</p> <p>Assignment 1 Level 1 You have a friend coming to stay who is vegetarian Plan a suitable main course dish you could serve for dinner which will showcase your skills. 1:1 Write out your ingredients and equipment list and an order of work with timings. 1:1 Prepare and present your dish. 1:1, 1:2, 1:3 Evaluate and describe the nutrients in the meal. 2:1</p> <p>Assignment 1 Level 2 A friend is coming to stay who is vegetarian</p>		<p>Assignment 4 Level 1 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> <p>Assignment 4 Level 2 3:1 Economical cooking List ways to economise and save money when cooking at home. 4:1 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>	<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</p>
---	--	--	---

	<p>Plan a suitable main course dish you could serve for dinner which will showcase your skills. Add a suitable cold starter or dessert. 2:1 Write out your ingredients and equipment list and an order of work with timings. 2:1 Prepare and present your dishes. 2:1, 2:2, 2:3, 2:4 Evaluate and describe the nutrients in the meal. 2:1</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 1 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 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 & 4 as above</p>	<p>Mrs N Holmes nholmes@glebe.broley.sch.uk</p>