



Curriculum Content	Assessment	What homework will they have?	I'm not an expert, so how can I help?
<p>What will my child be studying this term? Students will begin working on their coursework which is 60% of their final grade. They will carry out a range of written and practical tasks.</p> <p><u>Key questions:</u></p> <ul style="list-style-type: none"> • What does the body need to stay healthy? • What do different age groups need to stay healthy? • What happens if you have a poor diet? • What practical skills do you need to improve./develop for your practical exam 	<p><u>Coursework</u> The coursework will be completed in between of practical lessons to support the theory learnt</p>	<p>Homework is set weekly and will be relevant to the topic being studied.</p> <p>It will either be a GCSE question or research linked to the lesson or their first controlled assessment Task 1.</p> <p>Books are generally kept in school. Students can take books home to complete homework, but it is essential that books are returned the next lesson.</p>	<p>Researching and selecting your own recipes that challenge and extend skills.</p> <p>Watching cookery programs (The Great British Bake Off) or clips on the internet (e.g. Delia's online cookery school at www.waitrose.com).</p> <p>Practicing skills at home and using them in practical lessons when preparing and making dishes.</p> <p>Reading and completing questions relevant to the topic being studied from the books shown below.</p> <p>Downloading and completing past paper questions.</p>
<p>Content covered: Students will complete a range of topics including health and safety, dietary needs, menu planning etc. They will also carry out a range of practical tasks to support with their practical exam in January 2019</p>			
<p>Literacy and numeracy: Literacy: Learning and applying knowledge of new vocabulary, grammar and text structure to their writing; use of starters and connectives to extend writing; paying attention to accurate grammar, punctuation and spelling; summarising and organising material and supporting ideas and arguments with any necessary factual detail; giving short speeches and presentations expressing their own ideas and keeping to the point. Numeracy: Ratio and proportion, measuring and weighing.</p>			
<p>What can I do to help my child? You can help students with their work by providing basic ingredients and equipment that will allow them to present all of their work to a high standard. I would encourage parents to support students by allowing them to weigh their own ingredients and prepare their equipment (e.g. container) for practical lessons themselves so that they familiarise themselves with scales and ingredients and are prepared for the lesson.</p>			

Students are assessed on whether they can keep to timings in a practical lesson. It is therefore extremely important that they have read through the recipe before the lesson so that they know exactly what to do and therefore meeting the timings of the lesson.

Check over homework, ensure it is completed to a high standard and support them with their literacy skills.

Additional resources and details of core texts used:

Course support can be found on <http://www.eduqas.co.uk/qualifications/food-preparation-and-nutrition/>

Nutritional analysis program: www.nutritionprogram.co.uk

School recipe folder available on the public drive under: P:\TECHNOLOGY\10 Catering\Recipes

Text books: GCSE WJEC Catering study and exam practice(available on ParentPay), Lonsdale Food Technology revision guide, All About Food

Websites: www.foodafactoflife.org.uk, www.nutrition.org.uk, <http://cyop.potato.org.uk/>, www.dairyco.org.uk, www.grainchain.com,

<http://meatandeducation.redmeatinfo.com/>, www.nhs.uk/Livewell/Goodfood/eatwell-plate.aspx

Recipe websites: <http://realfood.tesco.com/>, www.bbc.co.uk/food, www.waitrose.com/

Teaching group arrangements:

Where can I get more advice?

Mr D Bartlett (Curriculum Leader) – dbartlett@stratfordschool.co.uk. Please include the name of your child's teacher so the message can be forwarded appropriately.