



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?</p> <ul style="list-style-type: none"> • What food safety and hygiene procedures that must be followed in the preparation of food? – Apply to your chosen dishes • How to dovetail time plans • Analyse the nutritional content of your selected dishes • How to price food items per portion <p>Content covered: Students are completed their coursework which is worth 60% of their final grade. The practical exam for the coursework will be 4th - 13th February 2019. Once the coursework is completed in February we will then continue to revise theory topics in preparation for the final exam in June 2019</p>	<p>Practical exams will be the first 2 weeks of February</p> <p>Coursework needs to be completed in February</p> <p>Final GCSE exam is in June 2019</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 homework linked to the second controlled assessment, Task 2.</p>	<p>Downloading and completing past paper questions.</p> <p>Researching and selecting high skilled recipes to trial as exam dishes.</p> <p>Practice skills at home and use them in lessons when preparing and making dishes.</p> <p>Reading and completing questions relevant to the topic being studied from the WJEC Catering book below.</p> <p>Watch cookery programmes (The Great British bake off) or clips on the internet (e.g. Delia's online cookery school at www.waitrose.com).</p>
<p>Literacy and numeracy: Numeracy: Ratio and proportion, measuring and weighing.</p> <p>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.</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> <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.</p>			

Additional resources and details of core texts used:

Past papers available on the public drive.

Nutritional analysis program: www.nutritionprogram.co.uk

School recipe folder available on the public drive.

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/

Where can I get more advice?

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