



| 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? The main focus for this term is gaining the basic practical skills and learning in more detail about what the body needs to stay healthy.</p> <p><u>Key questions:</u></p> <ul style="list-style-type: none"> • What does Hospitality and Catering mean? • What does the body need to stay healthy? • What do different ages groups need? | <p>October - exam question based on some on the theory covered in lessons</p> <p>November/December - practical outcome assessed</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> |

Content covered:

Students will be learning about the application of Hygiene and Safety in the Catering industry. Practical lessons will involve the application of high skills which are required for the practical exam e.g. cake making methods, bread making, working with different types of pastry, and high risk foods.

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.

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.

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:

Past papers available on the public drive under: P:\Technology\10 Catering*****

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.