

Subject	<i>Food Technology</i>
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Introduction:

Welcome to the Food Technology area.

Students study a broad range of subjects at key stage 3 which help them develop important skills for life and prepare them for the new GCSE in Food preparation and Nutrition. Food Technology is a creative and technical subject and an essential life skill. Students will be introduced to a range of design and model a broad range of practical skills, techniques and equipment and standard recipes, and how to use them to develop, plan and cook meals. They will become familiar with (and more confident in) the cooking area; learn the safe use of a knives, use basic kitchen equipment; use the oven safely (grill, hob, oven); prepare a range of fresh ingredients, e.g. peeling, grating; weigh and measure ingredients etc. They will be taught to become more discerning about the food they eat and the importance of a healthy, balanced diet and food safety. They will learn about food provenance and environmental issues connected to food.

Food Technology is a popular and successful subject at Yateley School. Our GCSE results are amongst the top schools in Hampshire (an average of 89 % A*-C). We have recently introduced and vocationally based level 2 course in Catering as an alternative to the GCSE. We also offer a Level 3 course in Food Science and nutrition which is an 'A' level equivalent Qualification - this is also a popular choice for Yateley School students.

Food is taught by-

Mrs Quick

Mr Scanlon

Mrs Williams

Mrs Newmarch

You can contact us at-

FoodTech@yateley.hants.sch.uk

All Food classes are mixed ability.

- KS3 - 2 lessons per fortnight
- KS4 - 3 lessons per week as an option subject
- KS5 - 5 lessons per week

Course content:

At GCSE Food Preparation and Nutrition is divided into 3 main parts:-

15% NEA 1 Assessment Food Science practical and theory food investigation

25% NEA 2 Assessment - plan, research, cook and evaluate 5 dishes to suit a particular age group and dietary need

50% Externally assessed Theory exam

At level 3 Food Science and nutrition comprise of 4 units -students must pass all 4 units to gain this diploma: -

Year 12: Unit 1 Meeting nutritional needs. 2 components: -

- 1) External Theory exam on nutrition and hygiene
- 2) Internally marked assignment - Practical with supporting written work on practical skills and application.

Year 13

- 3) Unit 2: Externally marked assignment Ensuring food is safe to eat
- 4) Unit 4 internally marked assignment- Research into current food issues

	<p>Key Stage 3</p> <p><u>As per the core knowledge and skills sheets submitted for food previously.</u></p>
Year 10	<p>Autumn and Spring terms</p> <p>A large variety of practical skills are taught and developed to enable students to grow in confidence, independence and technical ability. Both Theory and practical lessons are taught through different food commodities – within each of these the following topics are covered: -</p> <ol style="list-style-type: none"> 2. Principles of nutrition 3. Diet and good health 4. The science of food 5, Food provenance 6. Cooking and preparation skills 7. Food safety and hygiene <p>Much of the food theory is taught using practical scientific investigations during which students will develop skills to enable them to carry out their Own independent investigations – a requirement of the NEA 1 internal assessment</p> <p>Summer Term</p> <p>NEA 1 Mock -Students will plan, undertake and evaluate their own scientific Investigation into the ingredients in fairy cakes to prepare them for their assessment in September of year 11.</p> <p>NEA 2 Mock- Students will and make 2 dishes demonstrating high skills for a child to encourage them to eta more fibre. This will help to prepare them for their NEA 2 exam which will commence in December of year 11.</p>
Year 11	<p>Autumn and Spring terms</p> <p>NEA 1 Food Science Investigation Internal assessment (15% of GCSE) Commencing in September year 11 students will be set a brief by the exam board (which varies annually) to solve a food problem through scientific investigation</p> <p>NEA 2 Food Preparation Assessment (25% of GCSE) Commencing towards the end of the Autumn term and In the Spring Term Students will prepare, cook and present a menu which assesses their knowledge, skills and understanding in relation the planning, preparation, cooking and presentation of food in relation to the needs of a particular age group. This brief is set annually by the exam board.</p> <p>Summer term</p> <p>Students will continue with theory and practical work related to their final external theory exam encompassing the following subjects:- Principles of nutrition, diet and good health, the science of food, food provenance, food safety and hygiene</p>
Year 12	Level 3 Food Science and nutrition

	<p>Autumn term Theory will include the following topics-</p> <p>Understanding of the nutritional needs of the body Assessing how different situations will alter these needs Different properties of nutrients and how the body processes them Calculating the needs of a specific individual and plan a nutritional strategy for them Practical and theoretical scientific investigations Preparation for the unit internally assessed assignment including assessing the nutritional needs of different clients, menu planning, food hygiene and formulating time plans.</p> <p>Practical lessons:- A wide variety of dishes are cooked which include advanced level practical skills, methods of cooking and presentation methods and build up the independence of students in preparation for their assignment.</p> <p>Spring Term Preparation and completion of the unit I internally marked exam: Students will carry out a mock exam to research plan, cook and present a spa menu. Students will also continue to study nutritional theory and food hygiene and safety in preparation for their external theory exam. Internal Exam Unit 1 Students will plan, cook, prepare, present and evaluate a meal suitable for a teenager showing a variety of advanced level skills in a hygienic manner</p> <p>Summer Term Revision for the final theory exam. Preparation for unit 4 (to be undertaken in year 13) Sugar project – students will learn how to gain relevant, current and valid research information on sugar in the diet using a variety of sources and will learn to evaluate and present them in a variety of forms.</p>
	<p>Year 13- Units 2 and 4 Unit 2 Ensuring food is safe to eat Students will develop an understanding of hazards and risks in relation to the storage, preparation and cooking of food in different environments and the control measures needed to minimise these risks. From this understanding, learners will be able to recommend the control measures that need to be in place, in different environments, to ensure that food is safe to eat.</p> <p>Students will learn this information through theoretical case studies and practical experimentation. Students will carry out a mock exam question early in the Spring term and will undertake an external exam in May.</p> <p>Unit 4 – Current Issues in Food Science and Nutrition</p>

Autumn

In the first half of the term students will explore several different “current issues”, practice some research techniques and evaluate their findings. After half term students will begin their chosen research, write initial introduction, state hypothesis, plan research, set up and monitor diary. Carry out all primary and secondary research. Collect all results and write a conclusion for each one linked to the hypothesis. All research will go as an appendix at the end – students will be discussing and analyzing their research in their REPORT.

Spring Term:

Complete part 1: The RPEORT. all of the tables and records of research methods, diary and monitoring.

Complete part 2: evaluating all of the research primary and secondary in light of the hypothesis. Comment on stakeholders, quality of information and bias, and final overall conclusion.