

Food

Key Stage 3 Curriculum Information

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Key Stage 3

Students will spend a third of the academy year in Food – with a number of focused practical tasks on: hygiene and safety; basic and intermediate cookery skills using hand held equipment and small electronic equipment; healthy eating and nutrition; function of ingredients; use of commodities; safe and correct use of oven, hob and grill (electric and gas); social, moral, ethical and sustainability issues related to the use of material. Skills gained during the focused practical tasks will be used to make a number of healthy savoury dishes.

Key Stage 4 Curriculum Information
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Key Stage 4

Year 11 Catering

Catering allows students to demonstrate their creativity when making food products and gain an understanding of food science. Topics are varied and include;

- Getting to know the catering industry
- Health, safety and hygiene
- Food preparation
- Nutrition and menu planning
- Costing and portion control

Students will be cooking at least once a week, providing their own ingredients and suitable clothing for practical sessions.

Assessment:

Assessment is made up of a written exam worth 40% and two practical assessments worth 60%. In assessment one students will be required to make 4 dishes, demonstrating their use of chosen commodity, such as dairy, fruit or vegetables.

In assessment two, students will be required to prepare a two course meal for two people from a country of their choice. In each case it is expected that students will enhance their work using their own table decorations, cutlery and dishes.

Year 9 and year 10 – FOOD PREPARATION AND NUTRITION GCSE

Assessment

Component 1: Principles of Food Preparation and Nutrition

Written examination: 1 hour and 45 minutes

50% qualification

Component 2: Food preparation and Nutrition in Action

Non-examination assessment: Internally assessed, externally moderated

Assessment 1: 8 hours

Assessment 2: 12 hours

50% of qualification

Assessment 1:

A scientific food investigation which will assess the learner's knowledge, skills and understanding in relation to scientific principles underlying the preparation and cooking of food.

Assessment 2:

The food preparation assessment

Prepare, cook and present a menu which assesses the learner's knowledge, skills and understanding in relation to the planning, preparation, and cooking and presenting food.

Progression:

There are several options for students to progress onto Further and Higher Education related studies on Food or Hospitality and Catering. These could lead to a number of Careers and further study in nutrition, food and health and catering.

