

KS4 Food Technology

Course context information

Independent Living

Students continue to follow the WJEC Independent Living course at Entry Level 3. This year they are focusing on the modules of 'Food and Health' and 'Pathways in Food Preparation, Cooking and Serving.to gain credits. The modules enable students to learn about different dietary needs and appropriate food for different age groups along with the ability to create different types of healthy eating dishes. This qualification enables personalised learning suited to individual learners' needs. It also helps to foster independent cooking skills. Students are expected to show the required evidence at appropriate points during the course as part of their assessment

NCFE Level 1 Certificate in Food and Cookery

Students gain experience of using different cooking techniques and methods to enable them to use these within further education or apprenticeships. It will give them a basic understanding of the skills required for a career in food. Students are also given opportunity to cook different dishes for specific groups, understand the food and its nutritional value. Throughout the delivery of this qualification, the following core areas will be:

- Planning
- Research skills
- Communication
- Problem solving Skills
- Health and Safety

Key Stage 4	Autumn	Spring	Summer
Entry Level			
US7 Independent Living: Entry Level 3 – Pathways in Food and Health Independent Living: Entry Level 3 – Pathways in Food Preparation, Cooking and Serving.	*Eatwell Plate *Food and Health Guidelines *Nutrients for the Body *Healthy Meals *Dietary Needs *Diets for Target Groups	*Food Preparation Skills *Weights and Measuring *Kitchen Equipment and Skills *Cooking Methods *Health and Safety	*Evidence Gathering and Recording for assessment *Cook various dishes independently. *Circumstance and Specific Needs in Cooking *Food Presentation Skills *Customer Service *Evidence Gathering and Recording for assessment
NCFE			
Year 10 NCFE Level 1 Certificate in Food and Cookery	*Preparing to Cook- Plan a Food Awareness Day. *Create a Skills Guide	Understanding food – Create resources for the school kitchen staff.	*Guide Making *Social Environmental Factors.
Year 11 NCFE Level 1 Certificate in Food and Cookery	*School Lunches. *Exploring balanced diets.	*Plan and produce dishes in response to brief- Special Occasions. *Report Writing	*Portfolio preparation *Preparation for External Assessment. *External Assessment.