KS4 Curriculum Overview: Catering Year 11

Rationale: Throughout this year, you will **extend on your existing knowledge** from Yr 10 and deepen your understanding of the requirements for Unit 1 (exam) and 2 (coursework). The year starts with recapping Unit 1 ready for PPE 1. Students will also complete focussed tasks in preparation for their NEA coursework assignment alongside revision techniques for PPE 2. The real NEA coursework is a 9 hour controlled assessment piece which will be completed by Easter (6 hrs. written, 3 hrs. 2 dishes and accompaniments). The remaining time will then be spend preparing for the real exam in June.

Term / Length of Unit	Outline	Assessment	Home Learning	Resources	Reading	Knowledge/Skills End Points
Autumn (Sept-Oct)	**Unit 1: Exam** Students will work through a range of topics that will reinforce key knowledge for the Learning Outcomes 1-4 required for Unit 1 (exam). **Unit 2: Coursework –** Plan for mock Tasks 2/3 **Preparation for Mock Practical Assessment** Students will plan, prepare, cook and present two dishes with accompaniments. Students will be off timetable for a day to complete this task Comprehensive notes made on Nutrients and Cooking methods **MOCK PRACTICAL W/C 20th October TBC**	**FAR 1** – Feedback from Yr 10 Coursework mock work **FAR 2** – Exam practise (extended Q's) **FAR 3** – Mock practical feedback (marked as real assessment)	**HL1**: Recipe Choice(s) Mind map (including accompaniments) **HL2:** Recipe Choice(s) and colour coding (time plan V1) **HL3:** Amendments to time plan	PowerPoints and resources on Staff share: Food and Nutrition:/Technical award/Year 9: Technical award Variety of ingredients (students provide their own)	Knowledge organisers Exam Questions/past papers Key words	**Knowledge** • Develop skills and competence in answering extended questions in preparation for exam • Develop revision strategies • **Skills** • Develop independence in practical sessions • Develop competence in a range of medium/high level cooking methods for commodities. • To be able to write a cohesive time plan showing sequencing and H&S requirements and special points.

Autumn (Nov-Dec)	**Unit 1: Exam** **Focussed tasks to prepare for exam PPE** Walking talking Mock **Practical tasks:** Students will complete coursework exercises and complete notes in preparation for Coursework proper. Develop further skills for methods of cooking and presentation. Seasonal cooking where applicable	**FAR 1** – Exam Q **FAR 2 –** Exam Q **FAR 3** – Feedback from PPE- Re draft of nominated question.	**HL1:** Exam Q's **HL2:** Revision for PPE **HL3**: Seasonal cooking selection	PowerPoints and resources on Staff share: Food and Nutrition: Year 9: Technical award Variety of ingredients (students provide their own)	Knowledge organisers Exam Questions/past papers Key words	**Knowledge** • Develop skills and competence in answering extended questions in preparation for exam • Develop revision strategies **Skills** • Start to become competent in a range of medium/high level cooking methods for commodities. • Develop skills and competence in writing and working with time plans. • Continue to develop independence and skills in exam conditions
Spring (Jan-Feb)	**Unit 2: NEA: Coursework** The second term will develop the knowledge covered in Term 1 and involve NEA coursework proper. Students will be given a scenario and work through the set criteria across a 9 hour schedule under exam conditions **The work is timed and completed in lessons under strict exam conditions. This will include their 3 hour practical** **This coursework is marked and assessed. This will**	**No marking or feedback can be given on the NEA coursework**	**HL – this will involve students planning their work in preparation for the lessons** HL – variety of exam questions	PowerPoints and resources on Staff share: Food and Nutrition: Year 9: Technical award Variety of ingredients (students provide their own)	Knowledge organisers Exam Questions Key words	**Knowledge** • To understand a range of cooking methods and their impact on nutritional value. • Develop skills and competence in answering extended questions in preparation for exam • Develop revision strategies **Skills** • Develop skills and competence in writing dovetailed time plans. • Use a range of practical skills in practical assignment • Develop an understanding or processing through first-hand

	count towards 60% of their Level 1 & 2 Grade **Unit 1: Exam** Students will complete further revision exercises to prepare them for their PPE 2 Walking Talking Mock					experience and use the products in food products
Spring (March-April)	**Unit 2: Coursework submission** Students will add practical photos to completed C/W, double check order of work and submit it. **Unit 1: Exam** Revision for Unit 1 Students will have focused lessons to address individual needs following PPE.	**FAR 1-3** **Exam Questions** **No marking or feedback can be given on the NEA coursework**	**HL – this will involve students planning their work in preparation for the lessons** HL – variety of exam questions	PowerPoints and resources on Staff share: Food and Nutrition: Year 9: Technical award Variety of ingredients (students provide their own)	Knowledge organisers Exam Questions Key words	**Knowledge** • To be able to use prior learning in the completion of coursework • To be able to understand a LAB and complete 9 hr NEA coursework. **Skills** • Use a range of practical skills in practical assignment • Develop an understanding or processing through first-hand experience and use the products in food products
Summer (April-June)	**Marking and moderation: Submission of NEA C/W; by 5th May** **Unit 1: Exam** Revision for Unit 1 Focus will be on extended exam questions and past papers, tailored to performance in PPE's His will include written and some focussed practical tasks	**FAR – exam questions** **Past papers tailored towards trends in knowledge gaps or misconceptions.**	**HL1**: Revision exercises **HL2**: Revision exercises	PowerPoints and resources on Staff share: Food and Nutrition: Year 9: Catering level 1.2 AQA	Knowledge organisers Exam Questions /past papers Key words	**Knowledge** • To develop knowledge and understanding of exam specification **Skills** • Use a range of skills to answer exam style questions

	to enforce knowledge and understanding.					