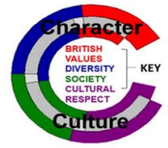
DESIGN AND TECHNOLOGY

LINK – To lesson resources

YEAR 11 – Food Studies (KS4)

INTENT:
To play a part in… developing the vocational skills, knowledge and understanding needed to be successful in the Hospitality and Catering Course and thereafter.
Students are to… apply knowledge over the course of key stage 4, completing the WJEC syllabus.

The bigger picture:
This scheme plays an important role within the vocational options offered by the school. The course offers a 60:40 split from Coursework to Exam, with 2 coursework projects one focussing on designing and the other making.
The Next Step: This course prepares students for possible future learning, apprenticeships and jobs in the Food Hospitality and Catering Industry. At Southam we offer Food Technology at post-16.



* Link to C&C

Character & Culture
Character and Culture is embedded within the curriculum map and coded as shown.

Society
Design and Technology can lead to many careers in society. An example of this is within the **STEAM** routes.

Week:	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C	C
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39
Retrieval Task:	H&S	H&S	H&S	H&S	H&S											H&S	1.1.1 Quiz	1.1.2 Quiz	1.1.3 Quiz	1.1.4 Quiz	1.2.1 Quiz	1.2.2 Quiz	1.2.3 Quiz	1.3.1 Quiz	1.3.2 Quiz	1.4.1 Quiz	1.4.3 Quiz	1.4.4 Quiz	Exam Quest	Exam Quest	Exam Quest	Exam Quest							
Objective: I do, we do, you do…		Knife skills	Poached Pears	Spun sugar	Chips – Skills DFF																																	
	Unit 2 Mock Feedback	2.1.1 Nutrition Recap	2.1.2 Cooking Methods Recap	2.2.1 Factors affecting menu planning recap	2.2.2 How to plan production recap	Unit 2 NEA Coursework	Unit 2 NEA Coursework	Unit 2 NEA Coursework	Unit 2 NEA Coursework	Unit 2 NEA Coursework	Unit 2 NEA Coursework	Unit 2 NEA Coursework	Unit 2 NEA Coursework	Unit 2 NEA Coursework	Unit 2 NEA Coursework	Unit 1 1.1.1 Hospitality & Catering providers	1.1.2 Working in the industry	1.1.3 Working Conditions in the industry	1.1.4 Contributing factors to the success of	1.2.1 Operation of front and back of house	1.2.2 Customer requirements	1.2.3 Meeting specific requirements	1.3.1 Health & Safety	1.3.2 Food Safety	1.4.1 Food causes of ill health	1.4.3 Preventative control measures	1.4.4 Environmental Health Officer	Past Papers	Past Papers	Past Papers	Past Papers	Past Papers	Unit 1 Exam June 2025						
Silent Study:	B	M	E	B	M	E	B	B	M	E	B	M	E	B	M	E	B	B	E	E	E	M	M	E	E	B	E	M	M	E	E	E	B	M	E	B	M	E	M
Assessment:																																							
Homework:																																							
Assessment Plan:	Assessment follows the WJEC guidance. Deadlines are set on Class-charts, work is handed in via email & group feedback is given. The exam board give group feedback, then students can resubmit with improvements. **Frequency:** Within each half term there are approx.2 homework's and 2 assessments.																																						
Literacy:	2 for 2 and 3 for 3 – Within the unit of work teachers use educational and subject specific key literacy. Vocab - Each unit of work has a handout including all key terms, words, tools and materials.																																						
Cultural Capital	**Local Food Practices:** Understanding farm-to-table dining and local food production connects students with essential knowledge of Warwickshire's agricultural heritage and sustainable practices, aligning with the aim to provide children with a broad base of cultural and practical knowledge beyond their everyday experiences.																																						
Connected Knowledge	**This is a unit designed to…** prepare students for the future of design and technology at Bilton School as having CAD/CAM skills is a priority and plays a big part of the future curriculum. Following this it supports the journey into KS4 and 6th form Art and Design. **Across the school** this supports the Art, ICT and Business departments as these skills are transferable and are beneficial in the curriculum plan. **Beyond school**, the world of work is becoming more increasingly automated, and we are in an area of the country with a huge amount of engineering companies and potential future jobs. CAD/CAM is a perfect steppingstone to further education, apprenticeships and university.																																						
IMPACT	Students measure progress using the teachers shared mark book and SIMS. Students work is moderated through department meeting times and then submitted to the exam board, then a sample is selected and work is then annotated on the exam board assessment forms. This shows progress over time and prepares students for future learning at Bilton School and beyond.																																						

CROSS CURRICULAR LINKS:

- **Society** – Hospitality and catering can lead to many careers in society.
- Students will understand what a healthy diet is and why it is important.

LESSON STRUCTURE:

• ALL lessons will use the whole school strategy
I DO, WE DO, YOU DO
• ALL lessons will have a retrieval task that engages learners immediately after arrival. In practical settings this may not use a PowerPoint.
• All lessons will have a period of
SILENT STUDY.
• All lessons will have Learning objectives visible.

What skills will be developed:
We will demonstrate our understanding of a healthy diet and how to plan and make dishes for a design brief.

Why are we learning this: -

- LO1 understand the importance of nutrition when planning menus.
- LO2 understand menu planning.
- LO3 be able to cook dishes.

How do you become an expert in this topic: -

- Practice high level cooking skills at home
- Plan your practical exam piece and practice it at home using your time plan.

What other subjects support the learning in this area.

SCIENCE

- Nutritional science involves aspects of food safety and food processing.

MATHS

- In Food Practical you will need maths skills such as measures and weights.

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