

Curriculum information for Technology: Food and Cookery

Which exam board and course are used?	NCFE Technical Award Level 1/2 in Food and Cookery
What curriculum topics are being covered this year?	Food preparation skills and theory are intended to be integrated into the following sections: 1. Health and Safety 2. Food legislation and Food Provenance 3. Food groups, nutrients and balanced diet 4. Factors effecting Food Choice 5. Food preparation and cooking techniques 6. Recipe amendment development and evaluation 7. Menu and action planning for completed dishes.
How many exams have students got and what is covered in each one?	Year 10 Assessment at the end of every unit of work A mock NEA assessment at the end of Year 10
What should students be focusing on?	• Knowledge and information that is taught in lesson (exam questions and quizzes) • Homework and revision to help them retain the information and this will help the students learn how to apply the knowledge
What is the best way for parents to support students in this subject?	• Encourage your child to revise and complete work on time • Involve your child in preparing and cooking dishes at home • Attend the curriculum/ parents' evenings during the year • Quiz nights – Create a Kahoot account and you can search for quizzes <u>based on the course</u>
What websites and resources would be helpful? What wider reading would be helpful? Where can I get resources?	• TV programmes: <u>Master Chef</u>, <u>The Great British Bake off</u> and <u>Inside the Factory</u> • Revision guides/packs: Exam specific revision guides (NCFE)- available on ParentPay • Website: NCFE <u>NCFE Level 1/2 Technical Award in Food and Cookery NCFE</u> • Website: BBC Bitesize: <u>https://www.bbc.com/bitesize/subjects/zdn9jhv</u> • Website: Seneca: <u>https://senecalearning.com/en-GB/</u> • Website: Food a fact of Life: <u>https://www.foodafactoflife.org.uk/</u>
Have previous students got any tips or advice for this subject?	• Bring ingredients to each practical lesson and give parents notice in good time • Practice practical skills at home • Attend any catch ups, intervention or revision sessions scheduled