

## Netherwood's Food Curriculum 2022

### Onwards

<p>Why is the subject important?</p>	<p>Food is a vital part of our daily lives and is essential for life. As our students become adults and have busy lives, it is easy to choose food, which has been ready, prepared. However, it is more nutritious and often cheaper to cook simple, delicious food.</p> <p>At Netherwood Academy, students will develop their knowledge and understanding of nutrition, healthy eating, food preparation, hygiene, cooking techniques, and sensory characteristics.</p> <p>“Give a man a fish, and he will be hungry again tomorrow; teach him to catch a fish, and he will be richer all his life.”</p>
<p><b>YEAR 7</b></p>	
<p>What will I be studying?</p>	<p>In Year 7 students will study hygiene and safety and safe and confident knife skills. Making nutritional and exciting dishes and developing your confidence in the kitchen.</p> <p>Our products are: Dippy divers Pasta salad Flap jack Ragu sauce Seasonal cook</p>
<p>Career Links</p>	<ul style="list-style-type: none"> <li>• Product Development</li> <li>• Food Science</li> <li>• Catering chef/Cook</li> <li>• Nutritionist</li> <li>• Dietician</li> </ul>
<p>How will I be assessed?</p>	<p>All students will complete the below in Year 7: <u>Key Stage 3</u></p> <ul style="list-style-type: none"> <li>• A baseline practical test is carried out at the beginning of Y7 to establish skills and knowledge from KS1 &amp; 2 and from home experience.</li> <li>• Peer marking and self-marking is used within the modules too to consolidate expectations and skills.</li> </ul> <p>Formative</p> <ul style="list-style-type: none"> <li>• Practical assessments, marked through observation – completed twice within a term module.</li> <li>• Tracking sheet for skills</li> <li>• Summative- end of module tests/ practical assessments</li> </ul>
<p>Which websites should I use to support my learning?</p>	<p><a href="http://www.foodafactforlife">www.foodafactforlife</a> You can filter for age range, recipes and other resources.</p>
<p><b>YEAR 8</b></p>	

What will I be studying?	<p>In Year 8 students will continue to develop your cooking skills and confidence. Making a range of tasty and nutritious dishes. Students will concentrate on quick to make main meals and adapting them to make them healthier.</p> <p>Our products are: Chilli con carne Chow Mein Millie’s cookies Pasta/meatball bake</p>
--------------------------	--

Career Links	<ul style="list-style-type: none"> <li>• Product Development</li> <li>• Food Science</li> <li>• Catering chef/Cook</li> <li>• Nutritionist</li> <li>• Dietician</li> </ul>
How will I be assessed?	<p>All students will complete the below in Year 8: <u>Key Stage 3</u></p> <ul style="list-style-type: none"> <li>• A baseline practical test is carried out at the beginning of Y7 to establish skills and knowledge from KS1 &amp; 2 and from home experience.</li> <li>• Peer marking and self-marking is used within the modules too to consolidate expectations and skills.</li> </ul> <p>Formative</p> <ul style="list-style-type: none"> <li>• Practical assessments, marked through observation – completed twice within a term module.</li> <li>• Tracking sheet for skills</li> </ul> <p>Summative- end of module tests/ practical assessments</p>
Which websites should I use to support my learning?	<p><a href="http://www.foodafactforlife">www.foodafactforlife</a> You can filter for age range, recipes and other resources.</p>

**YEAR 9**

What will I be studying?	<p>In Year 9 students will increase your skills and confidence. Students will learn the art of sauce making to enhance your meals, also learning how to adapt meals for different audiences and dietary needs. Presentation of students’ dishes become more important and we look at food styling.</p> <p>Our products are: Sweet and sour chicken Macaroni cheese Curry Jam tarts</p>
Career Links	<ul style="list-style-type: none"> <li>• Product Development</li> <li>• Food Science</li> <li>• Catering chef/Cook</li> <li>• Nutritionist</li> <li>• Dietician</li> </ul>

<p>How will I be assessed?</p>	<p>All students will complete the below in Year 9: <u>Key Stage 3</u></p> <ul style="list-style-type: none"> <li>• A baseline practical test is carried out at the beginning of Y7 to establish skills and knowledge from KS1 &amp; 2 and from home experience.</li> <li>• Peer marking and self-marking is used within the modules too to consolidate expectations and skills.</li> </ul> <p>Formative</p> <ul style="list-style-type: none"> <li>• Practical assessments, marked through observation – completed twice within a term module.</li> <li>• Tracking sheet for skills</li> </ul> <p>Summative- end of module tests/ practical assessments</p>
<p>Which websites should I use to support my learning?</p>	<p><a href="http://www.foodafactforlife">www.foodafactforlife</a> You can filter for age range, recipes and other resources.</p>
<p><b>YEAR 10 &amp; 11</b></p>	
<p>What will I be studying?</p>	<p>Students at Key Stage 4 study WJEC level 1 / 2 Hospitality and Catering.</p> <p><u>Unit 1</u> will be assessed through an exam, which is worth 40% of the qualification.</p> <p><u>Unit 2</u> includes an assignment in which students will plan and prepare a menu in response to a brief, which is worth 60% of the qualification and will take 12 hours.</p> <p><b>Course content – WJEC</b></p> <p>Year 10 concentrates of flair, confidence and practice. We build on the students’ interest and skills and introduce topics such as the role of an Environmental Health Officer and how food can cause ill health as well as looking at different styles of H&amp;C establishments, styles of service and star ratings. They will immediately start to cook and adapt high skill dishes. Year 10 focuses on real life situations and gives them lots of information that will help them live a happy and healthy life.</p> <p>Year 11 will focus on cooking for a scenario. They will learn how to meal plan and dove tail a time plan- aiming to cook a two-course meal (and accompaniments) in three hours. We will concentrate on restaurant style presentation and will look at chef’s hints and tips to make sure that their meals look amazing. They will explore the nutritional content of their chosen meals. Students are also encouraged to review and improve until they reach the highest skills! Chefs and local colleges work alongside us to help enthuse and engage students.</p>

<p>Career Links</p>	<p>Hospitality and Catering is the 4th largest industry in this country and accounts for around 10% of the country's total workforce.</p> <p>It can lead to careers in:</p> <ul style="list-style-type: none"> <li>• Hotel management</li> <li>• Sports Science</li> <li>• Marketing</li> <li>• Journalism</li> <li>• Product Development</li> <li>• Food Science</li> <li>• Consumerism</li> <li>• Environmental Health</li> <li>• Catering chef/Cook</li> <li>• Nutritionist</li> <li>• Dietician</li> </ul>
<p>How will I be assessed?</p>	<ul style="list-style-type: none"> <li>• Students are assessed within the mock series twice per year.</li> <li>• This assessment will always be a past paper, approved by WJEC and the corresponding mark schemes used to feedback to students.</li> <li>• Students may also be assessed within the classroom, using shorter papers or specific exam-style questions. These can also be used to inform students' current and predicted grades.</li> <li>• Independent practice of exam-style questions is commonplace for homework, to build students' resilience and independence ready for public examinations.</li> </ul>
<p>Which websites should I use to support my learning?</p>	<p><a href="https://www.wjec.co.uk/qualifications/level-1-2-vocational-award-in-hospitalityand-catering/#tab_keydocuments">https://www.wjec.co.uk/qualifications/level-1-2-vocational-award-in-hospitalityand-catering/#tab_keydocuments</a> <a href="http://www.eatwell.gov.uk">www.eatwell.gov.uk</a> <a href="http://www.food.gov.uk">www.food.gov.uk</a></p>