

Highfields Scheme of Work Summary

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|------------------------------|-----------------|--|--|
| COURSE/SUBJECT TITLE: | Food Tech | EXAM / AWARD BODIES: (IF APPROPRIATE) | Princes Trust, Open Awards Level 2 Food Safety for Catering |
| KEY STAGE: | Ks4 | | |
| MAIN TEACHERS: | Miss L Fletcher | | |

SUMMARY OF LEARNING ACTIVITY TYPES: (These should relate to Schemes of Work activities).

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|---|-----------------------------|
| Very Frequent - Approximately every week | Rare - Less than occasional |
| Frequent - Approximately 1 - 2 times per month | Never - Never |
| Occasional - Approximately 1 - 2 times per term | |

| | <u>Very Frequent</u> | <u>Frequent</u> | <u>Occasional</u> | <u>Rare</u> | <u>Never</u> | | <u>Very Frequent</u> | <u>Frequent</u> | <u>Occasional</u> | <u>Rare</u> | <u>Never</u> |
|--------------------|----------------------|-----------------|-------------------|-------------|--------------|-----------------------|----------------------|-----------------|-------------------|-------------|--------------|
| Teacher Talk | X | | | | | Art / Creative | X | | | | |
| Discussion / Q & A | X | | | | | 'Hands-On' Practicals | X | | | | |
| Problem-Solving | X | | | | | Physical Challenge | X | | | | |
| Research | X | | | | | Group-work | X | | | | |
| Extended Reading | X | | | | | Role-play | | X | | | |
| Extended Writing | | X | | | | Offsite Visits | | | | X | |
| ICT Presentations | | | | X | | Other (please state) | | | | | |
| Video | | | X | | | | | | | | |

SUMMARY OF SUB-TOPICS / UNITS OF STUDY

| Sub-Topic / Unit of Study Title | Typical Length of Time (Term / Half-Term / Weeks / Months) |
|---|--|
| <p style="text-align: center;">Food hygiene health and safety Use of equipment, food preparation, cooking and presentation</p> | Half-Term (Autumn 1) |
| <p style="text-align: center;">Healthy eating and the balance of good health Develop skills and knowledge through a range of activities</p> | Half-Term (Autumn 2) |
| <p style="text-align: center;">Major food commodities group Food provenance</p> | Half-Term (Spring 1) |
| <p style="text-align: center;">Plan a nutritious home cooked 2 course meal Prepare cook and present a nutritious 2 course meal considering cost</p> | Half-Term (Spring 2) |
| <p style="text-align: center;">Food Storage and packaging Health and safety in the kitchen</p> | Half-Term (Summer 1) |
| <p style="text-align: center;">Adapt and research recipes to include specialist diets Produce a meal with dietary considerations taken into account</p> | Half-Term (Summer 2) |