

# LONG TERM PLANS

Year Overview (GCSE Food Technology Year 10/11)



## ADT Faculty

### Design and Technology – GCSE Food Preparation and Nutrition YEAR 10/11

**Aims:** Context: food; nutrition and health; food science; food safety; food choice and food provenance.

Key Experiences: pastry making – shortcrust, rough puff, choux and filo; pasta making; bread making; cake making – creamed, all-in-one, whisked and Genoese; sauce making such as: roux, all in one, blended, infused velouté or béchamel; reduced sauces; use of gelatine; emulsions e.g., mayonnaise;

Cross curricular links: literacy - use of good English and development of subject specific terminology e.g., shortening, gluten development, aeration, caramelisation, dextrinisation, coagulation, emulsions; numeracy - weighing and measuring, nutritional analysis and costing of ingredients;

ICT - all controlled assessment work to be presented on PowerPoint or Word.

Year 10 focusses on practical making tasks to develop hand eye coordination, a working knowledge of ingredients and equipment in the kitchen. All practical lessons are underpinned by theory lessons focussing on nutrition, food science, food safety, food choice and provenance.

Year 11 focusses on controlled assessments (50% of the final grade) and exam preparation (50% of the final grade).

**Key Assessment Activity:** *practical making of a number of products which meet the tasks set by the exam board; two A4 reports which support the practical work; an end of course external examination.*