

Department Curriculum Map 2014-15



Department	Food Technology
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Skills required in Year 11 **2 new courses are running from Sept 2014**

OPTION pathway T and H students only WJEC GCSE Catering (single award)	BTEC Home cooking skills 100% skills based course with a practical skills test year 11	ALL pathway A students
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<p>2 controlled assessments : Afternoon tea 20% year 10 and World Foods 40% year 11</p> <p>1. The industry ☑ food and drink</p> <ul style="list-style-type: none"> • Types of establishments that provide food and drink. • Contract caterers. • The type of services available in different establishments to include self-service, fast food, cafeteria, take-away, buffet, plate, waiting service, automatic vending, travel service. <p>2. Job roles, employment opportunities and relevant training The candidate should have knowledge of the roles, duties and training available for:</p> <ul style="list-style-type: none"> • Management – Manager, Assistant Manager. • Chefs – Head, Second (Sous), Pastry, Larder, Sauce, Vegetable, Assistant (Commis). • Food and Drink Service – Restaurant Manager, Waiting Staff. • The candidate should be aware of career opportunities locally, nationally and internationally. <p>3. Health, safety and hygiene The candidate should have knowledge and understanding of:</p> <ul style="list-style-type: none"> • Personal hygiene – hand washing, general body hygiene, reporting 	<p>1.1 Plan a nutritious two course meal</p> <p>2.1 Select and prepare ingredients for recipes for a nutritious, two course meal</p> <p>2.2 Use cooking skills when following the recipes</p> <p>2.3 Demonstrate food safety and hygiene throughout the preparation and cooking process</p> <p>2.4 Apply presentation skills when serving the meal</p> <p>3.1 Explain ways to economise when cooking at home</p> <p>4.1 Identify ways information about cooking meals at home from scratch had been passed on to others</p>
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sickness, protective clothing.

- Food safety – cleanliness, temperature control, cooking, monitoring and storage. The main points of the Food Safety Act.
- Common causes of food contamination.
- Common types of food poisoning.
- Health and Safety – common health and safety signs, fire precautions, safe use of equipment. The main points of the Health and Safety at Work Act.
- Simple first aid procedures.
- Risk Assessment – identification and control of hazards (HACCP). Health and Safety Executive five-point plan. Fire Regulations.

4. Food preparation, cooking and presentation

The candidate should have knowledge of and demonstrate:

- The importance of colour, texture, flavour, shape, temperature and time.
- The customers' needs.
- A wide range of culinary skills.
- Appropriate methods of cooking.
- Appropriate methods of presentation.

The candidate should have knowledge of the following terms:

- accompaniments - flambé - al dente - garnish - au gratin - julienne - bain-marie - arinade
- brûlée - mise en place - bouquet garni - purée - coulis - reduce - croûtons - roux
- en croûte - sauté - entrée
- The candidate should have knowledge of the selection, storage, preparation and serving of:
 - Meat, poultry , - Fish , - Eggs, - Dairy products , - Cereals, flour, rice, pasta , - Vegetables , Fruit , - Convenience products, - Sauces
 - Basic dough products, - Basic pastry products, - Cakes, sponges and scones.

5. Nutrition and menu planning

The candidate should have knowledge of:

- Functions and sources of nutrients.

- Current healthy eating guidelines.
- Vegetarian choices, nut allergies, wheat intolerance, lactose intolerance.
- Types of menu - table d'hôte, à la carte and themed.
- The candidate should have knowledge of important points to consider when planning a menu.
- Nutritionally balanced meals.
- Variety of colour, flavour, texture.
- Foods in season.
- Time of year.
- Skills of chef.
- Equipment available.
- Type of outlet.
- Cost.
- Suitability and appeal to the client.
- Time available.
- Multi-cultural variations.

6. Costing and portion control

The candidate should have knowledge of :

- Costing raw materials for a range of food items using standard recipes.
- The appropriate methods of portion control and their significance.

7. Specialist equipment

The candidate should have knowledge of:

- Small and large scale catering equipment - hand equipment - powered equipment.
- Small and large scale food service equipment - hand equipment - powered equipment.
- The safe use, care and cleaning of food preparation and service equipment.

8. Communication and record keeping The candidate should have knowledge and understanding of:

- The importance of sound communication.
- Types of communication used, e.g. verbal, written, telephones, fax, ICT (e-mail, Internet).

- Which type of communication is appropriate to the circumstance?
- The need for accurate, appropriate record keeping.
- Different methods of record keeping used in – stock control, data logging and restaurant bookings.

9. Environmental considerations

The candidate should have knowledge of:

- Conservation of energy and water, when preparing food.
- Reduce, re-use and recycle waste in the preparing and serving of meals.
- Why it is important for the industry to address these areas e.g. sustainability.

The candidate should have knowledge of:

- A range of disposable products and materials used for packaging and assess their fitness for purpose – appeal, temperature control, recycling, biodegradable, hygiene, cost, ease of storage

Plus Key skills :

communication

- c2.1a group discussion
- C2.1b give a 4 minute talk
- C 2.2 read and summarise info
- C 2.3 write 2 types of documents

Application of number

- N2.1 interpret from a source
- N2 carry out step calculations
- N3 interpret and present

ICT

- 2.1 search and select info fro sources
- 2.2 enter and develop info
- 2.3 pre send combined info

Working with others

- WO2,1 plan work with others
- WO2.2 work cooperatively

<ul style="list-style-type: none"> • WO2.3 review and agree improvements <p>Improving own learning</p> <ul style="list-style-type: none"> • LP 2.1 set targets • LP 2.2 take responsibility • LP 2.3 review progress and provide evidence of your achievements <p>Problem solving</p> <ul style="list-style-type: none"> • PS 2.1 identify a problem and identify ways of tackling it • PS 2.2 plan and try out at least one way of solving the problem • PS 2.3 check if the problem has been solved and identify ways to improve your problem solving skills 	
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Year	AUT1	AUT2	SPR1	SPR2	SUM1	SUM2	Secured
11 CAT Skills Covered	<i>World foods</i> <i>Differing nutritional needs</i> <i>Meal costing</i> <i>use if ICT</i> Team 1 Canapes for governors meeting	Special diets Fishmonger masterclass Large kitchen equipment Menu planning Team 6 Canapes for governors meeting	Communication Task 2 prep World foods	Final Prac exam 3 hours	Heat transference New and novel foods Marketing Catering industry Environment		
Theme/ Focus/ Content	<i>School canteen work experience</i> <i>D and M Fusion food take away in a bag</i>	Vegetarian society guest speaker Mock?	Food trials x 10		Revision Technical challenges		
10 CAT Skills Covered	<i>Kitchen Practices</i> <i>ha</i> <i>Basic prep skills</i> Team 1 Canapes for governors meeting	<i>Comm 2 cakes</i> <i>eggs</i> <i>Nutrients</i> Healthy eating Star profile testing Team 2 Canapes for governors	Pastry Commodities 3 <i>Portion control</i> <i>Costing</i> <i>Equipment</i> Employment Safety /accidents	Commodities5 bread World breads Raising agents World breakfasts Comm 6 cereals	Gourmet cooking Small scale equipemt Commodities 7 dairy Comm 8 sauces Food poisonong/RA	Fast food Table setting Task 1 exam prep and prac exam 2	

		meeting	Commod 4 FRV Requisitions Visiting chef Team 3 Canapes for governors meeting	Team 4 Canapes for governors meeting	EHO Task 1 exam prep Visit school kitchen Team 5 Canapes for governors meeting	half hour Testing own products Team 6 Canapes for governors meeting	
10 HCS	Risks / Hygiene rules Prac Appl ee Swans The 4 c's 9 (seen in year 8) PRAC Baseline assessment PRAC 1 Fruit Fusion Weigh and measure test with scales and jugs PRAC 2 Pizza Toast Eatwell plate Place foods into correct sections/composites prac 3 pasta salad prac 3 pasta salad	PRAC 7 fresh ragu sauce (freeze) food storage / Pizza design PRAC 8 Assessment 1 Prac 8 bread base pizza safe use of cooker Dem cheese sauce Taste pkt mix	Prac 15 Pots 3 ways Fridge management storage and rotation dem B ad B Prac 17 B and B pud Clever shopping dem stew and dumps Prac 18 Stew and dumps FEED A TEACHER Plan and make a nutritious 2 course meal	Prac 22 Veg Korma curry and flatbread FP 12 pestle and mortar Pastry garnishes dem turnovers Prac 23 Pastry tinned fruit turnovers Fp 19 rub in F3 presentation costing / taste RM dem chilli	Prac 27 fork biscuits in a bag with label safe food storage 4 C's dem pasta and pesto pots Prac 28 pasta and pesto pots seasonal foods dem scones and jam Prac 29 savoury scones and jam to sell	Prac:37 packed lunch practice test	
11HCS							
9 Skills Covered	<i>Safety Equipment Wise shopping Garnishes</i>		Costing functions	Seasonal cookery SMSC			

			Meals on a budget				
Theme/ Focus/ Content		D and M stir fry	Show stopper cake	D and M Meal for a pound a head		D and M Mini masterchef Healthy fast food	
8	<i>Hygiene</i> <i>Eatwell plate</i> <i>Healthy eating</i> <i>Taste testing</i>	<u>NC</u> Research Proposals Plan Make evaluate	Pastry 4 C's Safe Food storage Nets and labels bread	<u>NC</u> Research Proposals Plan Make evaluate	Safety costing	<u>NC</u> Research Proposals Plan Make evaluate	
Theme/ Focus/ Content	Technical challenge Rubbing in method	D and M Pizza in a box for a child		D and M Bread based snack for school canteen		Ready steady cook	
7	<i>Hygiene</i> <i>The cooker and</i> <i>safety</i> <i>Taste testing</i>	<u>NC</u> Research Proposals Plan Make evaluate	Smoothies Packaging and labels	Safety Scamper Designing for children	Unit 3	Convenience foods 5 a day Soups ACCESS FM	
Theme/ Focus/ Content	Technical challenges using cooker	D and M pasta salad for school canteen		D and M layered dessert	Taste tests Minestrone tin, dried, fresh	D and M Cup cake and card for world celebration Choose user	