

Food & Cookery KS4	Curriculum Team Vision
<p>At OMA we believe education is for everyone, that all students irrespective of their backgrounds, will be exceptional pupils, so they are equipped with the necessary knowledge, skills, qualifications, and mind-set to contribute positively to society.</p> <p>Everything we do in the vocational faculty is aimed at providing an ambitious and challenging curriculum which inspires, motivates, and exploits the limitless potential of all our students. This will be achieved by us <i>'being inspired by the past - creating excellence in the present- by embracing the future'</i>.</p> <p>Our long-term aim is to produce thinking, adaptable adults capable of taking his / her place in a changing technological society. We strive to create distinctive and dynamic partnerships between students and the world or work, forging active relationship with industry-based external training providers and employers.</p> <p>The vocational curriculum seeks to promote an educational culture which is scientific, technological, creative, healthy, and entrepreneurial within the framework of the school and national curriculum. In addition, our faculty aims to provide the excellent practical technological, scientific, and holistic communication skills needed by our manufacturing and service industries within the UK and global markets. Thus, ensuring that our students will be well-educated and skilled, ready, and able to progress into employment, further training, or higher education according to their individual aptitudes and ambitions.</p> <p>The faculty will be truly cross-curricular and will use aspects of many subjects to aid the students when developing innovative ideas and solving problems individually or as a team. The only boundary to making an impact in the future is our <i>'imagination'</i> and our ability to <i>'engineer'</i> the solutions that could affect peoples' lives. Students arrive and leave our faculty with a sense of wonder in learning.... that they will carry with them for a lifetime.</p> <p>Pupils should be taught to:</p> <ul style="list-style-type: none"> • Focus on the study of food and cookery • Offer breadth and depth of study, incorporating a key core of knowledge • Provide opportunities to acquire a range of practical and technical skills The objectives of this qualification are to: <ul style="list-style-type: none"> • Provide an understanding of health and safety relating to food, nutrition, and the cooking environment • Provide an understanding of legislation in the food industry • Identify and understand food provenance • Provide an understanding of the main food groups, key nutrients and what is required as part of a balanced diet • identify factors that can affect food choice • Explore recipe development and how recipes can be adapted • Understand how to cater for people with specific dietary requirements • Demonstrate menu and action planning • Be able to evaluate and consider how to improve completed dishes • Demonstrate the application of practical skills and techniques through all aspects of the qualification content areas 	
<p>Where can studying Food & Cookery take you? Click on the link below:</p> <p>https://www.thecompleteuniversityguide.co.uk/subject-guide/food-science</p> <p>https://www.hotcoursesabroad.com/study/training-degrees/uk/cookery-courses/loc/210/cgory/nf.-4/sin/ct/programs.html</p> <p>https://www.cityandguilds.com/qualifications-and-apprenticeships/hospitality-and-catering/hospitality-and-catering/8065-food-preparation-and-culinary-arts#tab=information</p>	

Subject: Food & Cookery Vocational award (NCFE)

Year 10 Curriculum Map 2023 -2024			
Terms	Topics covered and core knowledge and skills	Links to careers	Links to the Knowledge organiser and other additional resources
Half term 3	<p>Food legislation and food provenance</p> <ul style="list-style-type: none"> • Food provenance • Grown • Reared • Caught <p>How food is distributed and food transportation. Practical application of food provenance</p> <p>The principles of Food Processing:</p> <ul style="list-style-type: none"> • Why food is processed • Advantages of processed food • Disadvantages of processed food <p>Practical application of food processing</p> <p>The principles of food manufacturing</p> <ul style="list-style-type: none"> • Why food is manufactured • Advantages of manufactured food • Disadvantages of manufactured food <p>Practical application of food manufacturing</p> <p>Food preparation, cooking skills and techniques Key stages and the purpose of a recipe</p> <p>Practical application of 'Health & Safety' relating to food, nutrition and the cooking environment. Preparation skills for commodities.</p> <p>Food legislation The Food Standards Agency and food safety legislation</p>	<p>https://nationalcareers.service.gov.uk/</p> <p>https://www.learnintoleap.co.uk/catering-careers/</p> <p>https://www.youthemployment.org.uk/careers-hub-sector/catering-and-hospitality/</p> <p>https://www.careersincatering.co.uk/</p>	<p>https://foodafactoflife.org.uk/news/open-farm-sunday-2022/</p> <p>https://ourworldindata.org/environmental-impacts-of-food</p> <p>https://foodafactoflife.org.uk/professional-development/teaching-and-learning/planning-and-teaching/good-food-hygiene-and-safety-practices/good-food-hygiene-and-safety-practices-secondary/</p> <p>https://foodafactoflife.org.uk/14-16-years/food-commodities/</p> <p>https://foodafactoflife.org.uk/resources/?q=food%20safety</p>
Half term 4	<p>Food Groups The learner will understand the main food groups according to the Eatwell Guide and understand examples of foods for each group</p> <p>The components of a balanced diet The learner will understand what is meant by a balanced diet and how food groups contribute to a balanced diet using current UK dietary recommendations.</p> <p>Proportions of the food groups The learner will understand the different proportions of the food groups represented in the Eatwell Guide.</p> <p>UK government healthy eating tips</p>		

	<p>Sources and functions of macronutrients The learner will understand the sources and functions of macronutrients.</p> <p>Sources and functions of micronutrients The learner will understand the sources and functions of micronutrients (vitamins and minerals). The learner will also understand how the functions of the vitamins contained in the food source may be impacted by the cooking method used.</p> <p>Sources and functions of minerals The learner will understand the sources and functions of minerals</p> <p>Sources and functions of water The learner will understand the sources and function of water.</p> <p>Nutrient imbalances The learner will understand the impact of an unbalanced diet on the body from a lack or excess of key nutrients when food is prepared and cooked</p> <p>The characteristics and function of ingredients Cooking techniques and skills</p>		
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